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Calgary, Alta.

COOK BOOK

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Sunday Morning 11 a.m. Evening 7.30 p.m.

Wednesday 8 p.m. Evening Prayer and Sermon.

Saturday 7.30 p.m. Intercessions.

HOLY COMMUNION

1st and 3rd and 5th Sundays at 11 a.m.

Every Sunday and Thursday and Holy Days at 8 a.m.

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A GOOD RECIPE TO START THE DAY WITH—

*For Thou Art
With Me!*



Ah, how could more be put into few words! With the Sheep, it matters not what the surroundings are, now how great the perils and hardships; if only the shepherd is with them, they are content. There is no finer picture of the way of Peace for the troubled in all the world.

Its the things you say and the smiles ye wear,
That makes the Sunshine everywhere.

James Whitcombe Riley.

MENU

Fruit Cocktail
Consomme
Chicken Patties
Sherbet

Meat, Vegetables
Salad, Cheese Rolls,
Glacé Meringue
Coffee

Cocktail

May be made of fresh fruit served in juice of orange which has been turned out in lemon squeezer, or three or four kinds of fruit together, such as peaches, pears, plums, and apricots.

Consomme

One pound beef, 1 lb. veal, 1 onion, 2 carrots, 4 cloves, 1 egg (to clear), $\frac{1}{2}$ bay leaf. Cook slowly all day.

Chicken Patties

Two eggs, 1 cup milk, 1 cup flour, salt. Heat any cup-shaped iron in deep Crisco, then dip in well-beaten batter for a moment and put back in Crisco until brown. This will make 25 (or more) patties. They will keep a month if Crisco is used. Fill with fowl (chicken) which has been boiled and cut in small pieces with shears after removing skin. Skin and bones added to the above soup helps flavor.

Sherbet

Make a thin cranberry jelly, not too sweet; when partly frozen add 2 or 3 beaten whites of eggs, or take any fruit juice, sweeten, add juice of 2 lemons, and 2 or 3 egg whites.

Salad

Cook 1 quart carrots until tender, add teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, put in cloth bag; 2 tablespoons sugar, $\frac{1}{2}$ cup vinegar; boil for 15 minutes, drain. Chop fine and add thick salad dressing and use ice cream dipper to make round shape. A little juice from beet pickles will make it red, and no one can guess what is the composition.

Cheese Rolls

Cut new bread very thin and spread with cheese and roll up. Toast and serve hot. Directions for cheese rolls: 1 package cream cheese or cup grated cheese, 1 tablespoon flour, 1 tablespoon salt, $\frac{1}{2}$ cup milk. Cook, and when cool spread. Will keep a week.

Glacé Meringue

Make ordinary kisses from 3 egg whites and $\frac{1}{2}$ cup sugar, baked in warm oven 3 hours. Cut into halves and put in tablespoon of ice cream; cover with whipped cream and serve.

—Mrs. S. C. Reat.

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TIME REQUIRED FOR BAKING

Beans	8 to 10 hours
Beef, Sirloin, well done—	
Per lb.	12 to 15 minutes
Bread, brick loaf	40 to 60 minutes
Cake, sponge.....	45 to 60 minutes
Custards	15 to 20 minutes
Duck, Tame	40 to 60 minutes
Fish, 6 to 8 lbs.	1 hour
Mutton, rare—Per lb.	10 minutes
Mutton, well done—Per lb.	15 minutes

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GOOD RECIPE

(Passed by the National Board of Censors)

What does a husband have to eat while his wife is compiling a cook book? Bread and milk, or nothing.

—G. N.

TIME REQUIRED FOR BAKING—Continued

Potatoes	30 to 45 minutes
Turkey, 10 lbs.	3 hours
Beef, rare—Per lb.	8 to 10 minutes
Biscuit	10 to 20 minutes
Cake, plain	20 to 40 minutes
Cookies	10 to 15 minutes
Chickens, 3 to 4 lbs.	1 to 1½ hours
Lamb, well done—Per lb.	15 minutes
Pie Crust	30 to 40 minutes
Pork, well done—Per lb.	30 minutes
Pudding, Plum	2 to 3 hours
Pudding, rice, tapioca	1 hour
Veal, well done—Per lb.	20 minutes

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Boiling

Asparagus	15 to 20 minutes
Beans, shell	1 to 2 hours
Beets, young	45 to 60 minutes
Cabbage, young	30 to 45 minutes
Chickens	45 to 60 minutes
Corned Beef	4 to 5 hours
Eggs, hard boiled	15 to 20 minutes
Onions	30 to 40 minutes
Parsnips	30 to 45 minutes
Potatoes	20 to 30 minutes
Squash	20 to 30 minutes
Turnips	30 to 45 minutes
Winter Vegetables	1 to 2 hours
Bass—Per lb.	10 minutes
Beans, string	2 hours
Brown Bread	3 hours
Carrots	45 to 60 minutes
Cauliflower	30 to 45 minutes
Corn, green	5 to 8 minutes
Eggs	3 to 5 minutes
Ham	5 hours
Lamb	1 hour
Oysters	3 minutes
Peas	15 to 20 minutes
Salmon—Per lb.	15 minutes
Tomatoes	15 to 20 minutes
Veal	2 to 3 hours

Broiling

Chicken	20 minutes
Steak, 1-inch thick	4 to 6 minutes
Chops	8 minutes
Fish, thin	5 to 8 minutes

Frying

Bacon	5 minutes
Doughnuts	3 to 5 minutes
Fritters	3 to 5 minutes
Croquets	1 minute
Fish Balls	1 minute
Muffins	3 to 5 minutes

Hatters to Men

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Hatters to Men

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SOUPS

Green Pea Soup

One can peas, 1 pint boiling water or white stock, 1 blade mace, 1 bay leaf, pepper and salt, 1 slice onion, simmer 2 minutes. Rub through a sieve. In another sauce mix 1 tablespoon butter, 1 oz. flour, stir, add the puree; simmer five minutes and serve with a tablespoonful of whipped cream on each plate.

—Mrs. Bernard.

Gipsy Soup

Take 4 or 6 leeks, according to size, and cut in half-inch lengths; put them in a pan with a quart of boiling water, a teaspoon of salt and half a teaspoon sugar. Boil this slowly for half an hour, then add the white part of a head of celery cut like the leeks, and boil for another half-hour. Cut one dozen ordinary sized potatoes in pieces the size of a walnut, boil them for 5 minutes, then strain and add to the soup. Moisten a dessertspoonful of pea flour with a little cold water; stir it in, and continue boiling for half an hour longer. Slice down a cabbage or savoy, put it into a pan of boiling water with a pinch of soda and a little salt and sugar, and boil it for 10 minutes. Cut 4 ounces of mushrooms in small pieces and stew them in a little butter until tender. Add these to the soup before dishing it. Serve with brown bread.

Barley Cream Soup

Wash 2 ounces of barley and put into a saucepan with $1\frac{1}{2}$ pints of water, 1 blade of mace, $\frac{1}{2}$ teaspoon celery seed, 1 onion, 1 sprig of parsley, and 6 peppercorns. Boil until tender, pass through a sieve, add $\frac{1}{2}$ pint of milk, boil up, pour into the tureen, and add 1 gill of cream or the yolks of 2 eggs.

—S. S.

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Chantilly Soup

Put on in boiling water 2 pints fresh green peas, a small carrot, cut 1 onion sliced, a small bunch of parsley, a little mint, and half a teaspoon sugar. Let them boil with the cover off the pan until tender. Then take out the carrot and onion, drain the peas and press through a wire sieve. Moisten 1 dessertspoonful of corn flour with a little stock, and boil in 2½ pints of seasoned white stock. Stir in the puree of green into the boiling stock, but on no account allow it to boil after the puree is added.

—J. B. Kennedy.

Potato Soup

Boil 4 medium-sized potatoes. When done mash through a sieve and add butter the size of an egg, 1 tablespoon onion juice, pepper and salt; beat until light and creamy, then add 1 quart hot milk, place over fire and stir frequently.

—S. S.

Cream of Pea Soup

Put 1 can of peas in a saucepan and cook for 10 minutes. Put a pint of sweet milk in a saucepan, and when hot mash the peas through a strainer into the milk and return to the fire, season with pepper, salt and butter. Thicken to taste with cornstarch.

Mrs. J. H. Turnbull.

Carrot Soup

Boil 4 good-sized carrots till tender, rub through a sieve, add to 1 quart good stock; season with salt and cayenne. Boil up. Serve hot with squares of cold toast.

Celery Soup

Add to beef broth a little flour mixed with cold water, a large bunch of celery cut in small pieces; boil in broth until tender; add pepper and salt to taste and a cup of cream.

—L. F. B.

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Cream of Beet Soup

Three small beets, 1 onion, $\frac{1}{2}$ teaspoon salt, 2 cups milk, butter the size of a walnut, 1 teaspoon flour, $\frac{1}{2}$ teaspoon pepper. Heat the milk, add beets well cooked and cut in small pieces and onion whole, and cook 15 minutes. Take out the onion and strain, pressing through as much beet as desired; add the butter, thicken slightly with flour blended with cold water. This makes a delicious pink soup. —S. S.

Cream of Tomato Soup

One pint tomatoes, 1 quart milk, 1 slice onion, 1 sprig parsley, 1 teaspoon soda, 1 teaspoon butter, 2 teaspoons flour, 1 bay leaf, 1 teaspoon sugar, 1 teaspoon salt; mix. Stew tomato, parsley, bay leaf, onion, 20 minutes; press through sieve and return to stove. Rub flour and butter together, add a little hot milk, then add this to the remainder of the milk and stir until it thickens to a cream, then add sugar and salt to tomatoes; add soda dissolved in a little cold water, then mix all together in a double boiler. —L. F. B.

Oyster Soup

Two quarts oysters, 1 quart sweet milk, 2 tablespoons butter, 1 teacup hot water, pepper and salt to taste. Strain off all the liquor from the oysters, add the water and heat; when near the boil add the seasoning, then the oysters, cook about 5 minutes from the time they begin to simmer until they ruffle. Stir in the butter, cook 1 minute, and pour in the tureen. Stir in the boiling milk and serve. —L. F. B.

Cream of Lima Bean Soup

One cup dried Lima beans, 3 pints cold water, 2 whole cloves, 1 bay leaf, 1 cup cream or milk, 4 tablespoons butter, 2 tablespoons flour, 1 teaspoon salt, $\frac{1}{8}$ teaspoon pepper. Method: Soak beans overnight, drain in morning. Add cold water and spices. Cook until soft, then rub through sieve. Melt butter, add flour, seasoning and milk, then add bean mixture. Reheat and serve. Excellent soup. —Mary I. Sanford.

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How to Cook a Husband

A good many husbands are entirely spoiled by mismanagement in cooking, and so are not tender and good. Some women keep them too constantly in hot water; others freeze them; others put them in a stew; others keep them constantly in a pickle. It cannot be supposed that any husband will be good and tender if managed in this way, but they are truly delicious if properly treated. Don't keep him in the kettle by force, as he will stay there himself if proper care is taken. If he should sputter and fizz, don't be anxious; some husbands do this. Add a little sugar, the variety that confectioners call "kisses," but on no account add any vinegar or pepper. A little spice improves him, but it must be used with judgment. Do not try him with something sharp to see if he is becoming tender. Stir him gently lest he lie too long in the kettle and become flat and tasteless. If you follow these directions, you will find him very digestible, agreeing nicely with you, and he will keep as long as you want to have him.

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FISH

Salmon Loaf

One can salmon, 1 cup milk, 4 slices of bread (crumbed), 2 eggs, 1 small onion chopped fine, pepper and salt. Extract bones from salmon, chop fine. Mix all together, pack in a dish and steam 1 hour.

—Mrs. W. B. Glover.

Salmon Salad Loaf

One can salmon, pick out bones; mix $1\frac{1}{2}$ teaspoons salt, 1 tablespoon flour, 1 teaspoon mustard, and a little cayenne. Add 1 egg, $1\frac{1}{2}$ tablespoons melted butter, $\frac{3}{4}$ cup milk, 3 tablespoons vinegar, 1 teaspoon white sugar. Cook in double boiler till thick. Add $\frac{3}{4}$ tablespoons gelatine in 3 tablespoons water, let soak while mixture is cooking. Add to salmon and pour in mould to cool and set. Serve with a boiled salad dressing.

Baked Finnan Haddie

Take a haddie, size required, remove the skin and wash the fish; put in a pan and pour hot water over it, drain off all water and dredge with flour. Have hot 1 or 2 cups of milk, according to size of fish, to which butter the size of an egg has been added. Pour over the fish and bake from 20 to 30 minutes.

—Mrs. McIntyre.

Fresh Salmon Fried

Cut the slices three-quarters of an inch thick, dredge them with flour, or dip them in egg and bread crumbs, and fry a light brown. This answers for all fish cut into steaks. Season with pepper and salt.

—Mrs. Coombs

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Kedgeree

Take 1 cup boiled rice (cold) and 1 cup cold boiled fish; mix well; add 2 hard-boiled eggs (minced), a little butter and seasoning. Heat in a pan and serve in a hot dish.

—C. R. Weymss.

Oysters Fried

Take good large oysters, beard them, then drain on a sieve. Sprinkle them with pepper and salt and some chopped parsley. Dip each one separately into a light batter and fry in hot dripping or lard. Serve on a napkin and garnish with fried parsley.

Baked Fish

Clean the fish and fill the body cavity with dressing, allowing room for the dressing to swell slightly. Sew up the fish, using strong thread, skewer and tie in the shape of an 8. Season and dredge with flour and spread with butter or bacon fat, and place in a greased rack in the baking pan. If the fish is very dry cut gashes in it crosswise and insert strips of salt pork. Baste every 10 minutes. When the fish is brown and the flesh may be pierced without the juice running out, remove the strings and skewers, garnish with lemon and parsley, and serve plain or with sauce.

—Mrs. T. Gibson.

Salmon Loaf

Three eggs, 1½ cups milk, 1½ cups biscuit crumbs, piece of butter the size of an egg, salt, pepper and a little mustard. Mix all together with can of salmon from which skin and bones have been taken; also drain off all juice. Put in a buttered dish and steam two hours.

—Mrs. Geo. Nickle.

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Shrimp Wiggle

One cup shelled shrimps, 1 cup canned peas, 1½ cups white sauce. Sauce: Two tablespoons butter, 2 tablespoons flour, 1 cup sweet milk. Melt butter, add flour, then milk and let come to a boil; then add peas gradually, then shrimps, pepper and salt. Do not allow to boil after adding shrimps. —Mrs. D. McIntyre.

Fish Custard

One pound filleted whitefish, 2 eggs, 2 cups milk butter the size of an egg, salt and pepper. Cut the fish into small pieces, and place in a buttered baking dish; beat the eggs well, add the milk, salt and pepper to taste. Pour this custard over the fish and clot with butter cut in small pieces. Bake one hour. To be served in the dish in which it is cooked.

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MEATS

Beefsteak a la Mode

Pound of beeksteaf, cut about 1 inch thick; 2 table-spoons butter, sliced lemon, gill of stock. Put butter in pan with 2 or 3 slices lemon;; when melted add steak. Cook slowly 10 minutes. Pour over it the stock.

Beef Loaf

Three pounds steak chopped fine (half veal is better), 4 crackers rolled fine, 2 eggs well beaten, a piece of butter size of half an egg, pepper and salt to taste, half a cup of milk. Mix all and form into a loaf and steam or bake 2 hours.

Beef Loaf

Three pounds lean beef, a little suet, 2 eggs, salt, pepper, 2 cups cracker crumbs, a half cup milk. Put meat and suet through chopper and mix together. Make into a loaf, roll in crackêr crumbs and bake slowly in a pan with a little water for two hours.

Beefsteak and Kidney Pudding

Take 1 lb. tender beef and 1 beef kidney; cut them into pieces almost $\frac{1}{4}$ inch thick, season with pepper and salt; sprinkle a little flour over them. Slightly butter a pudding dish, roll out the paste $\frac{1}{2}$ inch thick, line the basin and then put in the beef and kidney and pour in 3 or 4 tablepoons water. Cover the top with paste, press edges firmly together, then tie the basin in a floured cloth. Keep constantly boiling for 2 hours. Paste for pudding: About 1 lb. of flour mixed thoroughly with a heaping teaspoon of salt and some finely-chopped suet. Mix with water to a paste. Then roll almost $\frac{1}{2}$ inch thick.

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Boiled Tongue with Tomato Sauce

Half boil a tongue, then stew it with sauce made of a little broth, flour, parsley, 1 small onion, 1 small carrot, salt and pepper and 1 can tomatoes cooked and strained. Lay the tongue on a dish and strain the sauce over it.

Broiling

Remove the extra fat from the meat. Grease the broiler with some of the fat. Place over a clear fire, sear, and then turn every 10 seconds. Chops 1-inch thick should be cooked in 5 minutes; a steak 1 inch thick should be cooked in 8 minutes. Season and serve on a hot platter.

Fried Liver

Cut the liver into pieces as large as you wish. Heat 2 tablespoons butter in a frying pan and fry a sliced onion in it. Have ready the liver, peppered and salted and rolled in flour. Put it into the fat and turn once. Take up the liver and keep it hot. Stir into the fat left in the pan 2 tablespoons of tomato sauce and a dessertspoon of flour. Boil it up once and pour over the liver.

Mock Duck

Split open tenderloins and fill opening with dressing same as for duck. Put several together, tie up and roast in oven.

Roast Beef

Wipe, put on rack in dripping pan, skin side down; place pieces of fat from meat in the bottom of pan. Dredge meat and pan with flour. Place in hot oven, turning until the entire surface is seared. Reduce heat and baste every 10 minutes with fat in the pan. When meat is about half done, season with salt and pepper, turn it over and dredge with flour, that skin side may be uppermost for final browning. For a roast under 8 lbs. allow 12 to 15 minutes to the pound and 15 minutes extra.

—Mrs. J. Schofield.

Floyd's Grocery

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Veal with Ginger Root

One and one-half pounds veal cut in small pieces; dip each in flour; fry 1 sliced onion in pan, add veal, fry until brown. Cover with water, add salt and pepper and small piece of ginger root; stew until tender.

—Mrs. Baxter.

Veal Cutlets

Wipe the cutlets with a damp cloth, dip them first in beaten egg, then in cracker or bread crumbs, then fry in dripping to a rich brown. Cook slowly that they may be thoroughly done. Serve with tomato sauce.

To Use Left-Over Ham

Season 2 cups mashed potatoes with chopped parsley, pepper, onion juice, and a suggestion of nutmeg. Stir one cup of chopped ham with 1 egg, cook for 1 minute; flatten a large spoon of potatoes in your hand, place in centre a teaspoon of ham, fold potatoe over, and fry as cutlets.

—Mrs. Stanton A. Nickle.

Scotch Collops

Two lbs. good juicy beef, a little flour, pepper, salt, ketchup, boiling water. Mince the meat very finely, being careful to take out all bits of gristle and skin. Place in a clean saucepan over the fire, dredge in a little flour and pepper, and stir the meat briskly with a fork till it is entirely free from lumps and is no longer red; cover close and let it stew for a few minutes in its own gravy; then pour in a spoonful of ketchup and a little boiling water. Simmer slowly for one hour and a half; add the salt when it has cooked one hour. Serve in a hot dish garnished with snippets of crisp toast.

—Mrs. MacKenzie.

Yorkshire Pudding

One pint milk, 6 ozs. flour, 2 eggs, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon baking powder. Pour into well greased pan. Bake half hour.

—Mrs. A. McKillop.

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Knuckle of Veal and Rice

Place the veal in the pan with $\frac{1}{2}$ lb. of bacon, 1 lb. of washed rice, plenty of onions and carrots cut in slices. Add a few peppercorns and a little salt. Pour over all 3 quarts of water and let the whole stew very gently for 3 hours. Before serving add a little chopped parsley to the gravy. This dish makes an excellent dinner for a family of six or eight people. A scrag end of neck of mutton treated in the same way will make a good change.

Old-Fashioned Yorkshire Pudding

(To be eaten with roast beef)

Three eggs, 1 cup milk, $\frac{1}{4}$ teaspoon salt, and enough flour to thicken same as pancake batter, 2 teaspoonfuls baking powder; stir together well and turn into pan with roast beef. Cook in gravy till a lovely brown. Cut in squares and serve with meat. —Jessie Miller.

Yorkshire Putting

(To serve with meat)

Three heaping tablespoons flour, 1 saltspoon salt, 1 egg beaten, about $\frac{1}{2}$ pint of milk. Mix well, heat well, and let stand an hour. Pour into hot pan, well greased, and bake in hot oven about 20 minutes. —L. S.

Beef Loaf

Three pounds minced beef, a little minced bacon or ham, 1 egg, a little milk if too dry, 1 teaspoon salt, 8 crackers, 1 teaspoon pepper, a little onion or parsley. Crumb up the crackers fine. Mix all well together and steam 3 to 5 hours in a basin or mould. To eat cold.

—Mrs. Bernard.

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Russian Cabbage Pie

For a luncheon dish; or if made into small individual pastries, to be served with bouillon.

Make pastry of $\frac{1}{2}$ lb. of butter to 1 lb. of flour, $\frac{1}{4}$ cup cold water and a little salt; roll a few times and let stand in a cold place. Take a medium cabbage, cut fine and put into a bowl, sprinkling salt over it, and let stand covered for 20 minutes. Then take the cabbage, squeezing out the brine that has formed, and put it on to cook with a good lump of butter until tender, but not mushy, stirring frequently. Season well with salt and pepper; add a tablespoon of sour cream; let cool and mix into it 3 or 4 hard-boiled eggs, chopped fine. Roll out the pastry making one half without cutting it off from the other as thin as the blade of a knife, and the other half a little thicker. Put pastry on large long baking pan with the thin half down; cover it with the cabbage mixture about 1 or 2 inches high; fold over the thicker half of pastry pressing the edges together; brush over with egg, pierce holes into top with fork, and bake in oven.

—Mrs. A. M. Pinkham.

Baltic Veal Stew

Take a pound or two of nice white veal (steak or any other nice cut); beat it till tender and thin; cut it all into small pieces, beat again, then put veal into covered saucepan with good lump of butter, and cook till tender, stirring often not to let meat stick or get brown about half or three-quarters hour. When tender sprinkle a very little flour over meat just to bind a little, seasoning to taste with salt, pepper and bay leaf. Pour over some stock and a good 2 or 3 tablespoons of sour cream or more, according to how much gravy is liked. (If no sour cream, use good measure sweet cream, adding a little lemon juice). Let come to boil and simmer for few minutes.

—Mrs. A. M. Pinkham.

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Casserole Stew

Two pounds steak, 2 large onions, 3 small carrots, 1 teaspoon salt, 1 dash of pepper, 2 tablespoons dripping. Melt dripping in casserole. Cook onion diced in fat for 20 minutes, then add meat cut in small pieces. Cover closely and cook slowly for 2 hours, adding the sliced carrots half an hour before serving. If liked, thicken gravy with a little flour.

—Mrs. E. J. Fream.

Roast Wild Duck

One wild duck, 4 strips salt pork, currant jelly, $\frac{1}{2}$ cup water, salt and pepper. Way of preparing: Clean and truss the duck and sprinkle with salt and pepper. Cover breast with strips of salt pork. Place on rack in dripping pan. Put in hot oven and cook half hour, basting every five minutes with dripping from the pan. Remove the pork and serve with currant jelly.

—Mrs. B. Mercer.

Meat Loaf

Two and a half pounds uncooked veal or beef, chopped with $\frac{3}{4}$ lb. fresh pork. Add 3 rolled soda biscuits, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 1 finely-chopped onion (if liked), 2 eggs well beaten. Mix with the hands and shape into oblong flat loaf and roll in finely-ground dry bread crumbs. Bake in moderate oven about one hour. Serve either hot or cold.

Chicken en Casserole

Cut up chicken in pieces. Flour and fry a nice brown. Boil a cup of rice, make a thin white sauce with a chopped onion; add seasoning. Put rice in casserole, then lay on chicken. Pour over the sauce and cook slowly in oven for one and half hours.

—Mrs. Frank Blackwell.

Potted Meat

One pound of round steak, $\frac{1}{2}$ lb. of smoked ham. Add water and simmer in the oven until you think it is nearly done; then put pepper and salt in to suit taste, and put through mincer. To improve taste you might add a sprinkle of nutmeg.

—Mrs. R. Taylor.



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Tongue a la Ginger

Fresh or salt tongue boiled with pieces of bay leaf, cloves, and lemon. Soak ginger snaps in vinegar mash and add a cup of broth from the tongue, $\frac{1}{2}$ cup seedless raisins cut up, and $\frac{1}{4}$ cup sliced almonds. Cook this until it forms a thick gravy. Add sliced tongue and cook enough to heat the tongue. Place slices of tongue on a platter and pour the gravy over it. This makes a delicious luncheon dish.

—Mrs. H. E. Roenish.

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Cheese Tomatoes

Make rounds of toast a little larger than tomatoes. On them place thick slices of tomatoes. Sprinkle with a very little minced onion and green pepper. Add salt, dash of cayenne, and a thick layer of grated cheese. Place on a shallow pan and set under gas broiler till cheese melts and browns and tomato is cooked.

—Mrs. Ed. C. Hall.

Scalloped Peas

Two and a half cups canned peas, 1 cup cooked ham, 2 cups cooked spaghetti, $2\frac{1}{2}$ cups milk, 3 tablespoons butter, soda biscuit crumbs. Arrange ham, peas, spaghetti in layers. Make a white sauce of butter, flour and milk. Season to taste with salt and pepper. Cover with crumbs and bake a golden brown.

—L. M. Hayward.

Baked Eggs

Break as many eggs as required into a buttered dish, taking care that each one is whole and does not encroach upon another. Sprinkle with salt and pepper, and put a piece of butter on each egg. Put in the oven and bake until the whites are set. This is nice for breakfast served on toast.

Cheese Fondu

One cup milk, 1 cup bread crumbs, 1 cup grated cheese, 1 tablespoon butter, 3 eggs, $\frac{1}{2}$ teaspoon salt. Bake in moderate oven.

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Baked Tomatoes with Rice

Mix the thick part of a can of tomatoes with a cup of boiled rice, 1 small onion chopped fine, salt and pepper to taste. Place in buttered pudding dish; sprinkle with buttered cracker crumbs and bake half hour.

Chinese Sticks

To 1 cup mashed potatoes mix 1 egg yolk, sprinkle with flour, roll 1 inch thick, cut in strips, and fry in deep hot fat. Serve immediately on a hot dish.

—Endora Coombs.

Welsh Rarebit

One tablespoon butter, $\frac{1}{2}$ cup thin cream or milk, 1 tablespoon corn starch or flour, $\frac{1}{2}$ lb. cheese, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon mustard. Melt butter, add corn starch, stir until well mixed, then add cream, gradually stirring constantly, and cook two minutes. Add cheese cut in small pieces and stir until cheese is melted. Season and serve on toast.

Savory Macaroni

Cut cold boiled macaroni into convenient lengths and place in basin. Skin and cut up roughly 2 or 3 ripe tomatoes (canned ones may be used instead); add them to the macaronia and mix with a tablespoon of gravy; add pepper and salt to taste, a chopped onion, $\frac{1}{2}$ cup fine bread crumbs, and the zest of a lemon. Put all in a well-buttered pan and cook for 15 minutes.

Egyptian Rolls

Scald large leaves of cabbage and remove mid-ribs. Put a tablespoon chopped meat in each and roll up. Cook in salted water and serve with cream sauce.



Swedish Timbales

Three-quarters cup flour, 1 egg, $\frac{1}{2}$ cup milk, 1 teaspoon sugar, 1-3 teaspoon salt, 1 teaspoon olive oil. Mix dry ingredients, add milk gradually and beaten egg; then add olive oil. Shape, using hot timbale irons, and fry in deep fat until crisp and brown.

Breaded Asparagus

One can asparagus, 2 tablespoons flour, 1 pint milk, 1 teaspoon salt, 2 tablespoons butter, 1 cup bread crumbs, 3 hard-boiled eggs. Cut the asparagus into 1-inch lengths and make a white sauce of butter, flour and milk; add salt. Put a layer of asparagus into a buttered baking dish and a layer of sliced eggs, and cover with sauce, then bread crumbs. Continue in this way until dish is full. Bake in a quick oven until a golden brown.

—Mrs. H. S. Perkins.

X Boston Baked Beans

Soak in tepid water 4 cups of white beans about 12 hours. Pick over and wash thoroughly and put on the stove in enough cold water to more than cover. Bring to boiling point, and skim off all the froth that comes to the top. Boil about 10 minutes and pour that water off. Start again with cold water twice more, and the third time boil the beans until, when you lift a few out of the water and blow on them, the skin cracks open at once. Then strain. Cut up 1 lb. of pickled pork, fairly fat, into 3-inch chunks, and put half in the bottom of an ordinary gallon crock. Put in half the cooked beans, then the rest of the pork, and fill up with rest of beans. Add 1 teaspoon granulated mustard, $\frac{3}{4}$ cup white sugar, $1\frac{1}{2}$ teaspoons salt, 1-3 teaspoon cayenne pepper, 2 tablespoons molasses, 1 large cup tomato sauce, and add boiling water to an inch over the beans. Leave uncovered and bake in moderate oven from 6 to 8 hours, adding water as needed,

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but never stir. If care is taken in adding water until about the last hour, there should be a rich brown gravy slightly thickened. Chili sauce and brown stirred bread should be served with the beans.

—Mrs. Tees.

To Cook Green Peas Without Water

Put butter the size of an egg (or more) in a saucepan and melt, shred 4 leaves of lettuce very fine and cover the butter, add the peas, season with salt and pepper, cover closely. Shake gently during the cooking. Mint will improve the flavor. This is far above the old way of boiling in water, as they retain all the flavor and size. An appetizing dish.

—Mrs. P. Boise.

Stuffed Vegetable Marrow

Cut a medium-sized marrow in half. Peel it and remove all seeded and fibrous parts. Boil for five minutes in salted water. Remove carefully and drain well. Place in a casserole, the cut ends uppermost forming cups. Have ready any kind of minced meat or chicken, to which a beaten egg, bread crumbs, pepper, salt, an onion minced fine, a soupcon of garlic, a pinch of sweet herbs (marjoram, summer savoury, thyme, parsley), all minced fine, and enough milk to bind all together. Mix thoroughly and fill marrow cups with the mixture. Cut a few tomatoes in halves and place them (peppered and salted) in the interstices between the marrows in the dish. Pour two tablespoonsful of salad oil into the bottom of the casserole. Cover the whole and bake in a moderate oven till the marrow appears transparent. Fifteen minutes before serving remove the cover and sprinkle with finely-grated bread crumbs, dot with butter and allow to brown crisply.

—L. M. Winter.

A few shreds of pimento give a pretty effect when the meat consists of chicken or veal.

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SALADS

Tomato Salad

Six tomatoes, 1 cup salad dressing. Cut three thin slices off top of each tomato and place on salad plate. Cover centre slices and top tomato with mayonnaise, garnished with red pepper. Serve on lettuce. Fill with pineapple, celery, nuts, eggs (boiled hard).

—Mrs. A. McKillop.

Stuffed Tomatoes

Select nice hothouse tomatoes. Peel and take out a little of the centre, fill with chopped nuts and a little onion. Place on a lettuce leaf and cover with a nice salad dressing. Serve cold (on ice if possible).

—Mrs. F. N. Garrett.

Tomato Jelly

Half a can of tomatoes. Pass through a sieve to keep seeds back. Dissolve $\frac{1}{4}$ package Knox gelatine in $\frac{1}{2}$ cup cold water. Season with pepper and salt and let all come to a boil. Put in individual molds and put in a cold place till set. Serve on lettuce leaves with salad dressing.

—Mrs. F. N. Garrett.

Carrot Salad

One cup grated carrot, $\frac{1}{2}$ cup lemon juice, $\frac{1}{2}$ teaspoon salt, 1 teaspoon sugar, 1 cup whipping cream, paprika, lettuce. Grate rind from lemon and squeeze out juice; add salt, sugar, grated rind and juice to grated carrots; whip cream until stiff, and fold in carrot mixture. Serve on lettuce leaf and sprinkle with paprika.

—Jessie Miller.

TRY

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Jewel Salad

Half envelope gelatine, $\frac{1}{2}$ cup cucumber, $\frac{1}{2}$ cup canned sliced pineapple, $\frac{1}{4}$ cup cold water, $\frac{1}{4}$ cup boiling water, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup vinegar, 2-3rds cup pineapple juice, 1 tablespoon taragon vinegar, 1 tablespoon lemon juice, few grains salt. Mix drained and chopped cucumber and pineapple, and add gelatine which has been soaked in cold water and dissolved in boiling water. Then add remaining ingredients. Turn into individual molds. Serve on lettuce with mayonnaise dressing.

—Mrs. W. R. Halpenny.

Cabbage Salad

Select a small green cabbage. Cut up very small; mix with a good mayonnaise dressing and serve on crisp lettuce leaves.

—Mrs. F. N. Garrett.

SALAD DRESSING

Salad Dressing

Half cup vinegar, $\frac{1}{2}$ cup wine; put on to boil. Mix 1 heaping teaspoon mustard, 2 heaping teaspoons flour, 1 heaping teaspoon sugar, 2 egg yolks; piece of butter when cooked. Cook in double boiled.

—Miss Lou Proctor.

Boiled Mayonnaise

Two eggs, well beaten; 1 tablespoon flour, 1 tablespoon mustard, 1 tablespoon butter, $1\frac{1}{2}$ cups milk. Boil in double boiler until thick; then take off the fire. Add vinegar, sugar, paprika, salt, pepper to taste, also a little olive oil if preferred.

—Mrs. Bruce Robinson.

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Salad Dressing

This dressing will keep indefinitely if put in a sealer and kept cool, and will be suitable for almost any salad.

Put on 1 pint of milk to scald, then mix together $\frac{3}{4}$ cup of granulated sugar and 1 tablespoon each of mustard, salt and flour, and a little red pepper. To this add 2 eggs, well beaten, and a small piece of butter. Beat this into the scalded milk and cook until thick. Then gradually beat into this 1 cup of heated vinegar. If too thick when wanted; add a little sour cream or more vinegar.

Salad Dressing

Will keep for weeks, and always ready for use.

Put 1 cup water and 1 cup vinegar on to heat; 2 eggs well beaten, 1 tablespoonful cornstarch (or flour), heaping; 1 teaspoonful salt, 1 dessertspoon mustard (stir cornstarch into little cold water so it will not lump). Mix dry ingredients and cornstarch together, and then mix into eggs. Then add to vinegar and water and let boil, stirring constantly, and immediately it thickens it is ready. Put away in jar. When using, thin with milk or cream. For fruit salad add whipped cream to thin.

—Jessie Miller.

Cheese Balls

(To serve with Salad)

One and quarter cups grated cheese, 1 saltspoon salt, 2 eggs (whites), 1 teaspoon flour, pinch cayenne. Mix cheese with flour and seasoning. Beat whites stiff, add to first mixture. Shape into balls, roll in cracker crumbs and egg and crumbs again. Fry in deep fat.

—Mrs. Ed. C. Hall.

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Uncooked Mayonnaise

Mix in order given: 1 teaspoon each salt and dry mustard, 2 eggs beaten lightly, $\frac{1}{4}$ can condensed milk (must be Borden's Eagle brand), 1 cup vinegar. Beat well with Dover egg-beater.

Salad Dressing

Beat up 2 eggs with 2 tablespoonfuls of sugar; add a piece of butter the size of half egg, a teaspoonful of mustard, a little pepper, and lastly $\frac{3}{4}$ cup vinegar. Put all these ingredients into double boiler and cook to soft custard. Add cream to thin when needed.

—M. Traunweiser.

Mayonnaise Dressing

One tablespoon butter, 1 tablespoon flour, 1 tablespoon sugar, 1 tablespoon mustard, small tablespoon of salt, 2 well-beaten eggs. Put dry ingredients into double boiler and mix with eggs. Add 1 cup of vinegar (diluted if strong), and last, when the water in lower part of double boiler is boiling hard, add 2 cups of quite fresh milk.

—Mrs. Holmes.

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PICKLES and RELISHES

Tomato Sauce for Hot Tongue

One can tomatoes, 2 tablespoonfuls sugar, 1 onion sliced, 4 cloves, 2 bay leaves, 2 tablespoons flour mixed with 1 of butter, add last. Cook till smooth. Put tongue in this after it is cooked tender. Let simmer for ten minutes and serve.

—M. J. Priestly.

Tomato Chutney

Six pounds ripe tomatoes, $\frac{3}{4}$ lb. apples, $\frac{1}{4}$ lb. onions, $\frac{3}{4}$ pint vinegar, 6 ozs. sugar, $\frac{1}{4}$ oz. cayenne, 3 ozs. salt, $\frac{1}{2}$ oz. garlic, $\frac{1}{4}$ oz. allspice, 9 cloves. Boil all together for two hours. Strain through a coarse sieve.

Indian Sauce

Two dozen fair-sized ripe tomatoes, 1 dozen fair-sized apples, 4 large onions, 4 red peppers. Cut up and put altogether and boil one hour. Strain through colander, then through sieve. Add 1 lb. brown sugar, 2 cups vinegar, 2 ozs. ground ginger, 1 oz. mustard, and salt to taste. Boil for an hour longer and bottle when cold.

—M. J. Priestly.

Sweet Pickles

Get a two or three-gallon crock and fill with gherkins within 2 inches of top. Cover with boiling hot brine and let stand 3 days. Heat cider vinegar to cover and let stand one week. Drain off. Heat fresh vinegar and add 4 lbs. dimerara (or brown) sugar, 3 handfuls mixed spices, 3 pieces root ginger. Let stand 3 weeks.

—Mrs. E. Aull.

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Mustard Pickles

One quart small white onions, 1 quart stringed beans, 1 large cauliflower, 2 quarts of green tomatoes, 7 green peppers (seeds out), 12 large pickle cucumbers. Cut in small pieces and pour over them a brine made of 2 quarts of boiling water to 1 cup of salt. Let stand overnight. Drain off in morning. Make a paste of $\frac{1}{4}$ oz. tumeric powder, 1 cup flour, 1 cup sugar, 8 tablespoons of mustard, 1 pint vinegar. Pour this into 1 quart of boiling vinegar and $1\frac{1}{2}$ quarts of boiling water. Stir till thickened. Then add pickles. Bring to a boil. Pack in jars. Use vinegar to your own taste. —Mrs. B. Mercer.

Celery Relish

One quart cucumber when chopped, 1 quart cabbage, 1 quart onions, 2 green peppers cut fine, 2 bunches celery cut fine, 3 cups white sugar, 1 cup flour, 2 tablespoons mustard, 1 quart vinegar 1 tablespoon turmeric, 2 teaspoons celery seed, salt to taste. Let come to a boil and boil 20 minutes before adding flour and sugar. Blend flour, mustard and turmeric, and put in last.

—Mrs. Graves.

Ripe Cucumber Sauce

Twelve large ripe cucumbers, remove seeds; 12 onions, sliced thin; cover with salt and let stand overnight; drain and chop. Three cups sugar, 3 pints vinegar, 1 tablespoon mustard, 1 tablespoon curry powder, 1 tablespoon flour, 1 teaspoon cayenne pepper. Allow the vinegar to come to a boil, then add all ingredients but mustard and flour; mix them with vinegar to a paste and add last. Add cucumbers and onions and let heat through and cook a little, being careful not to allow it to get too soft.

—Mrs. Albert Maguire.

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Celery Sauce

Fifteen ripe tomatoes (large), 2 red peppers, 2 heads of celery, 2 large onions, 8 tablespoons of sugar, 2 level tablespoons of salt, 2 cups of vinegar. Chop fine and boil till thick, about 1½ hours, and bottle.

—Mrs. Holmes.

Chili Sauce

One peck tomatoes, 6 large onions, 3 cups sugar (brown), 5 cups vinegar, 3 teaspoons cinnamon, cloves, allspice, 25 cents worth celery.

—Mrs. Leggett.

East India Relish

Twenty large ripe tomatoes, 4 onions, 4 red peppers, all chopped; 5 cups sugar, 4 cups vinegar, 4 tablespoons salt. Boil gently 3 hours and bottle tight.

—Mrs. W. Hubert Thompson.

Rhubarb Chutney

One quart each of rhubarb and onions cut up fine, 1 pint vinegar, 4 cups brown sugar, 1 teaspoon each ground cloves, cinnamon, and allspice, ½ teaspoon cayenne. Boil all together till onions are tender.

—Mrs. Howe.

Green Tomato Pickle

Seven pounds green tomatoes, 3 large onions, 2 green peppers; cut these fine. Sprinkle with ¼ pint salt, stand overnight. Drain dry, cover with vinegar, cook slowly 1 hour. Strain through a colander, half fill the jars. To the liquid add 1 tablespoon ground cinnamon, ½ tablespoon each of ground cloves, allspice and white pepper; ¼ cup mustard. Boil up and fill up your jars with the liquid. Cover, and when cold it is fit for use.

—Mrs. Bernard.

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Carrot Relish

Three pounds carrots, 6 lemons, 4 lbs. sugar, $\frac{1}{2}$ cup almonds. Parboil carrots, put through mincer after peeling them; also put lemons through mincer. Add sugar and cook until thick. Ten minutes before removing from fire add chipped almonds, if almonds preferred. Time in cooking 1 hour.

Chow Chow

One quart green tomatoes, 1 quart green cucumbers, 1 quart green celery, 1 quart white onions, 1 quart string beans, 1 large cauliflower, 6 green peppers. Method: Chop all fine and cover with salt and water overnight. Bring to a boil and drain. Boil together 3 cups vinegar, 3 cups brown sugar, 6 tablespoons mustard, 4 tablespoons flour, 3 tablespoons of tumeric powder. Pour hot over vegetables, and bottle.

—Mrs. Richardson.

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PUDDINGS

Plain Plum Pudding (English)

Half pound flour (or some bread crumbs with the flour), $\frac{1}{2}$ lb. suet, finely chopped: $\frac{1}{2}$ lbs. sultanas, currants or raisins, a few of each; $\frac{1}{4}$ lb. sugar, a few pieces candied fruit, 2 spoons of corn syrup, $\frac{1}{4}$ teaspoon carbonate soda in a little warm water, about a cupful of milk, salt. Boil or steam 2 hours. —L. S.

Australian Pudding

Four ounces stoned raisins, 3 ozs. suet, 4 ozs. flour, 3 ozs. sugar, 2 ozs. mixed peel, 1 cup milk, $\frac{1}{2}$ teaspoon soda, grating of nutmeg. Mix all well together. Boil 3 hours. —E. Enoch.

Sago Plum Pudding

One breakfast cup bread crumbs, 1 breakfast cup raisins, 1 breakfast cup sugar, 4 good tablespoons sago, $\frac{1}{2}$ pint milk, $\frac{1}{2}$ oz. butter, $\frac{1}{2}$ teaspoon soda, grated rind of half lemon. Soak sago in the milk for 1 hour. Mix other ingredients well together except soda. That add lastly in a little milk. Then mix sago in with rest of milk, and boil for 3 hours or longer. —E. Enoch.

Orange Pudding

Five oranges, 2 cups milk, 2 eggs, 1 tablespoon flour, 1 tablespoon sugar. Peel and cut oranges in thin slices, sprinkle sugar over them. Let milk get boiling hot by setting in a vessel of boiling water. Add yolks beaten and flour made smooth in a little cold milk; add sugar. Stir all the time, and as soon as thickened (cool first) pour over fruit. Beat white of eggs to stiff froth, add a little sugar and spread on for frosting. —Mrs. Blackford.

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Carrot Pudding

One and half cups flour, 1 cup brown sugar, 1 cup beef suet, 1 cup raisins, 1 cup currants, 1 teaspoon cinnamon, 1 teaspoon cloves, $\frac{1}{4}$ teaspoon nutmeg, 1 cup grated raw potatoes, 1 cup grated raw carrots, 1 teaspoon soda. Steam or boil for 3 hours. If too stiff, add a little water.

—Mrs. Blackford.

Honeycomb Pudding

Three cups flour, $\frac{1}{2}$ cup butter (melted), 1 cup sweet milk, 1 cup molasses, 1 cup raisins, 1 teaspoon soda, 1 teaspoon salt. Boil or steam 3 hours. Serve with caramel sauce.

Caramel Sauce

Two cups brown sugar, 2 cups boiling water, 1 teaspoon salt, 1 teaspoon vanilla, 2 tablespoons flour, butter the size of an egg. Beat butter, sugar, flour and vanilla together, then add boiling water and cook till clear.

—Mrs. R. Corrigan.

Snow Pudding

Two eggs, 4 level tablespoons corn starch, 1 lemon, 1 cup sugar. Beat whites of eggs light, mix corn starch and sugar with 4 tablespoons water, add $1\frac{1}{2}$ cups boiling water, and boil until cooked. Add lemon juice and beat whites into it lightly. Make custard of egg yolks and serve with light part.

—Mrs. Stuckey.

Chocolate Pudding

Two squares Baker's chocolate, melted; 2 tablespoonfuls butter, 1 cup sugar, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 2 eggs, 1 teaspoon vanilla, $\frac{1}{2}$ teaspoon salt. Boil or steam $1\frac{1}{2}$ hours.

Sauce: 1 cup of powdered sugar, 2 eggs, 1 tablespoonful butter, $\frac{1}{2}$ pint whipped cream. Beat butter and sugar to cream, add yolks, well beaten, then whites beaten stiff, and just before serving add cream.

—M. J. Priestly.



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Cottage Pudding

One cup sugar, 1 cup sweet milk, $\frac{1}{2}$ cup melted butter, 2 small teaspoons cream of tartar, 1 small teaspoon soda, 1 pint flour. Bake $\frac{3}{4}$ hour.

—Mrs. R. Corrigan.

Christmas Pudding

Chop up finely 1 lb. of suet, mixing it the while with $\frac{1}{2}$ lb. flour and $\frac{1}{2}$ lb. bread crumbs, 1 lb. currants, $1\frac{1}{2}$ lbs. of seeded raisins, and roughly chop up $\frac{1}{2}$ lb. of peel. Put all these ingredients in a large basin, add 1 lb. of brown or white sugar (white best), 3 ozs. of shredded almonds, 1 grated nutmeg, 2 lemons grated, 6 eggs, pinch of salt. Pour eggs or $\frac{1}{2}$ pint or more milk on the dry ingredients. Melt 2 ozs. of butter, add and stir well, cover well, and boil for 8 hours. Put in cool place and boil again 2 hours when required. This amount makes four puddings.

—Mrs. Maturin.

Lemon Pudding

Mix together juice and rind of 1 lemon, 1 cup sugar, 1 tablespoon flour, yolks of 2 eggs, pinch salt; add 1 cup milk; stir thoroughly; add egg whites beaten stiff (fold in). Bake in casserole set in pan of hot water 40 minutes.

Fig Pudding

About 1 lb. figs chopped, $\frac{1}{4}$ lb. suet chopped fine, 1 cup bread crumbs, 1 cup brown sugar, 2 eggs, 1 good teaspoon baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ cup milk, about $\frac{1}{2}$ cup flour, just enough to mix nicely. Steam 2 hours one day and 1 hour the next. Serve with any good pudding sauce.

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Almond Puddings

Blanch and chop fine $\frac{1}{4}$ lb. of sweet almonds, 1 oz. of bitter almonds, 1 oz. of candied peel finely chopped, 2 ozs. of butter, 2 tablespoonsful of cream, 1 egg. Beat all well together. Butter small dariole moulds, half fill them with the mixture, and bake 15 minutes in a quick oven. Turn out, and cover with custard, putting a preserved cherry or any bright colored fruit on top, or a small portion of jam. —L. M. Winter.

Chocolate Pudding

Two ounces of powdered chocolate, 2 ozs. of sugar, 2 ozs. of bread crumbs, $\frac{1}{2}$ pint of cream, the yolks of 4 and the whites of 2 eggs. Beat all well together for 10 minutes. Butter a basin, pour in the mixture. Boil 1 hour (steam when possible). Turn out and sprinkle fine powdered sugar over the top. Serve with a sauce made of sweetened and vanilla-flavored cream previously whipped to a strong froth. —L. M. Winter.

Marguerita Pudding

Half cup sugar, small piece of butter, 1 egg in $\frac{3}{4}$ cup of milk, 1 teaspoon baking powder sifted with 1 cup of flour. Put a layer of jam or golden syrup into greased pudding mold and pour the mixture over it. Steam 2 hours.

Orange Tapioca

Half cup orange juice, 1 cup sugar, $1\frac{1}{2}$ cups hot water, 4 tablespoons of powdered tapioca, 1 tablespoon of lemon juice, a little salt. Put water into a saucepan as soon as it boils add the tapioca, stirring slowly all the time. As soon as it begins to thicken add the sugar, salt and lemon juice. When it again thickens add the orange juice and boil for 3 minutes. Cool. Serve in ice cream glasses or a large bowl. Serve with or without cream. —Mrs. Goodland.

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Strawberry Pudding

Cream $\frac{1}{2}$ lb. butter with $\frac{1}{4}$ cup sugar; add 2 eggs well beaten and 1 cup flour sifted with $\frac{1}{4}$ teaspoon salt; $\frac{1}{2}$ teaspoon soda dissolved in 1 tablespoon milk and 5 tablespoons strawberry jam. Steam $2\frac{1}{2}$ hours in buttered mold with buttered paper tied securely over top. Mix sauce with strawberry juice, butter, corn starch, and a little lemon juice.

Steamed Carrot Pudding

One cup grated carrots, 1 cup grated potatoes, 1 cup currants, 1 cup suet chopped fine, 1 cup raisins, 1 cup brown sugar, 3 cups of flour, 3 teaspoons of soda dissolved in 1 tablespoon of hot water. Steam 4 hours. Do not raise lid of kettle until nearly done.

—Mrs. F. A. Ashley.

Date Pudding

Threequarters cup sugar, 1 egg, 1 cup suet, 1 cup bread crumbs, 1 cup dates, 1 cup flour, 1 teaspoon soda, $\frac{3}{4}$ cup milk, a little salt and spice. Steam 3 hours.

—Mrs. Leggett.

Lemon Sponge Pudding

Stir into $\frac{1}{2}$ cup boiling water, 2 tablespoons corn starch dissolved in $\frac{1}{2}$ cup cold water. Cook 5 minutes, stirring constantly. Remove from fire and add juice and rind of one lemon, 1 small cup granulated sugar, and the stiffly-beaten whites of 2 eggs. Beat thoroughly and turn into bowl previously rinsed in cold water. When cold turn out on dish and pour over it a custard made as follows: 3 cups milk when hot (not boiling), add 2 egg yolks beaten, 1 teaspoon corn starch dissolved in a little milk, sugar and seasoning to taste, a little salt.

—Miss Cragg.

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Lemon Pudding

One and a half lemons, 1 cup sugar, 6 eggs. Line a dish with lady fingers or sponge cake; take grated rind and lemon juice, yolks of eggs and sugar, beat together and set on stove until it begins to thicken. Beat 4 whites to stiff froth, and stir in. Take other 2 whites, beat stiff, add 3 tablespoons sugar and spread over top; then set in oven to brown. To be eaten cold.

—Amy Anderson.

Drumfiller Pudding

Apple sauce, 4 tablespoons butter, 1 small cup sugar, $\frac{1}{2}$ teaspoon baking powder, 1 large or 2 small eggs beaten, 1 large cup flour, enough milk to make a medium thick batter. Put the cold apple sauce in a pudding dish and very carefully spread over the apple sauce, so not to let it sink into the sauce. Bake in moderate oven about 30 minutes.

—Mrs. G. Crooks.

Christmas Pudding

One pound currants, 2 lbs. seeded raisins, 1 lb. suet, 1 lb. sugar, $\frac{3}{4}$ lb. bread crumbs, $\frac{1}{4}$ lb. flour, $\frac{1}{4}$ lb. shelled almonds (chopped), $\frac{1}{4}$ lb. mixed peel, 10 eggs, 1 cup of milk, rind and juice of two lemons, 1 teaspoon each of salt, cinnamon, nutmeg and ginger. Mix all together and allow to stand for one hour. Then put in bowls and boil for eight hours.

—Mrs. Frank Blackwell.

Snow Pudding

One box gelatine, the juice of 3 lemons, 1 cup sugar, 2 cups boiling water, 1 cup cold water. Let cool and thicken. Then beat in the whites of 4 eggs. Serve with a thin custard.

—Mrs. Allum.

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Scotch Honeycomb Pudding

Three tumblers milk, $\frac{3}{4}$ tumbler granulated sugar, 1 envelope Cox's gelatine, 3 eggs, pinch salt, $\frac{1}{2}$ teaspoon vanilla. Method. Put milk, sugar and gelatine into double boiler, with cold water in underpart of boiler, and put over the fire. Stir occasionally until gelatine is well dissolved and let mixture come to boil. Have the egg yolks beaten light, and beat into hot mixture. Let stand about two minutes over the boiling water, and then take off the stove and beat in whites of eggs which have been beaten stiff. Add flavoring, and pour into wet mold to stiffen. Serve with whipped cream or canned fruit.

Brown Suet Pudding

One heaping cup finely-chopped suet, $2\frac{1}{2}$ level cups flour, sifted with 1 teaspoon soda and $\frac{3}{4}$ teaspoon salt; 1 cup brown sugar, $\frac{1}{4}$ cup molasses, 1 cup raisins, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{4}$ teaspoon nutmeg, 1 cup sour milk, 2 eggs well beaten. Mix all dry ingredients first, and then add molasses, eggs and milk. Steam $2\frac{1}{2}$ to 3 hours in covered mold. Serve with hard sauce or a good liquid sauce.

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LIGHT DESSERTS

Pineapple Whip

Dissolve 1 tablespoon Knox gelatine in $\frac{1}{4}$ cup cold water, $\frac{1}{2}$ cup strained hot pineapple juice, $\frac{1}{2}$ cup sugar, liquid and sugar heated together. Pour over gelatine, put in cool place, and just before it sets add $1\frac{1}{2}$ cups of whipped cream, or small bottle; beat light. Put shredded pineapple in and let it set half a day at least.

—Mrs. Graves.

Kress Krinkle Whip

Three apples, grated; $\frac{1}{2}$ cup dates, chopped; $\frac{1}{2}$ cup walnuts, chopped; 2 eggs, whites. Fold stiffly-beaten eggs into the combined fruits and nuts. Serve with whipped cream, cherries on top.

—Mrs. Graves.

Pineapple Bavarian Cream

Half box gelatine, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup granulated sugar, 1 can grated pineapple (small), 1 tablespoon lemon juice, 2 cups whipped cream. Soak gelatine in cold water, heat pineapple, add sugar, lemon juice and soaked gelatine. Take off fire, and chill in pan of ice water, stirring constantly. When it begins to thicken fold in whipped cream. Mold and chill.

—Miss McMaster.

Pineapple Jelly

Soak 1 cup sugar and 1 package gelatine in juice of 1 can pineapple; mix thoroughly, then add 2 cups boiling water. In all should make 1 quart jelly. Serve with whipped cream.

—Mrs. S. C. Nickle.

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American Jelly

One pint milk, $\frac{3}{4}$ oz. gelatine or $\frac{1}{2}$ envelope, 2 ozs. sugar, 2 eggs, vanilla flavoring. Dissolve gelatine in milk, stir in double boiler until completely melted. Add egg yokes and sugar. Cook for a few minutes. Add vanilla, and when cold the stiffly-beaten egg whites. Allow to set in cold place in mold.

Pineapple Dessert

One small tin pineapple, cut small; 1 cup sugar, juice of lemon, 1 scant envelope Knox gelatine dissolved in a cup of cold water for 10 minutes. Add to above mixture and boil slowly for 10 minutes. Set dish aside to cool, then beat in $\frac{1}{2}$ pint of cream which has been beaten stiff. A few cherries may be added if desired.

—Mrs. H. S. Perkins.

Pineapple Salad

One cup sugar, 1 can pineapple, $\frac{1}{2}$ box Cox's gelatine in winter, $\frac{3}{4}$ box Cox's gelatine in summer. Dissolve gelatine in $\frac{1}{2}$ cup water for $\frac{1}{2}$ hour. Mix the juice of the pineapple with the sugar and soaked gelatine, and simmer on stove for 20 minutes. Chop pineapple fine and stir well into 1 pint of whipped cream; then add the cool juice and gelatine. Beat all together until it begins to thicken, and then mold.

—Mrs. W. E. Tolson.

Pineapple Trifle

Take 1 can shredded pineapple, turn out into an earthen bowl. Put $\frac{1}{2}$ cup water on to boil, 1 cup sugar, dissolve $\frac{1}{4}$ package Knox gelatine in $\frac{1}{2}$ cup cold water, turn into the boiling mixture. Let all boil together, and then turn into the pineapple. Set away to cool and jelly. When not quite set have ready $\frac{1}{2}$ pint whipped cream, turn into the pineapple, and whip all together. Set away in a cold place and serve with a little of the whipped cream on top. (Excellent).

—Mrs. F. N. Garrett.

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Bisque Ice Cream

One cup rolled oats, 1 pint milk, $\frac{1}{2}$ cup sugar, 1 pint cream, 1 teaspoon vanilla. Soak oats in milk 1 hour, strain and cook in double boiler 45 minutes, stirring frequently. When cool add sugar and cream and freeze.

—Mrs. W. Hubert Thompson.

Stone Cream

One small jar of preserved apricot or plums, or any fruit preferred; 1 pint of cream, $\frac{1}{2}$ oz. of isinglass, sugar and lemon juice to taste. Line a glass dish with the fruit. When the cream in which the gelatine has been dissolved is nearly cold, but not set, add the lemon juice and pour gently over the preserves. Place a few ratafias on top, and stand on ice till quite firm.

—L. M. W.

Salad

One pineapple, 4 oranges, 4 bananas, $\frac{3}{4}$ cup walnuts or other nuts fancied, cup granulated sugar made into a thick syrup. Put fruits, nuts and syrup into a dish in layers; cover with whipped cream, scatter over part of the nuts.

Caramel Icing

Cook $2\frac{1}{2}$ cupfuls light brown sugar with $1\frac{1}{4}$ cupfuls cream until it forms a soft ball when tried in cold water. Add 1 tablespoon butter and beat until the right consistency to spread.

—Mrs. A. McKillop.

Bavarian Cream

Take 1 packet of Jell-o; mix with 2 cups boiling water. When beginning to set add $\frac{1}{2}$ pint thoroughly whipped cream and any fruit desired—strawberries, pineapple, etc. Then put in cool place until solid.

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Stone Cream (Delicious Dessert)

Half pint milk, $\frac{1}{2}$ package Knox's gelatine (put to soak about 10 minutes in a little water), $\frac{1}{2}$ cup sugar, 1 teaspoonful vanilla, $\frac{1}{4}$ teaspoon pineapple flavoring. Put milk and sugar in double boiler, and when boiling add gelatine. When all is dissolved, add flavoring and put away in dish to set. Then add chopped pineapple in through mixture, and heap up with whipped cream for top.

—Jessie Miller.

Lemon Filling Without Cooking

The grated rind of 2 small or 1 large lemon, 3 eggs, 1 cup of sugar, 1 tablespoon of butter. Put over kettle of boiling water. Take care to stir all the time while it becomes thick. This will keep in a cool place, and use for individual tastes.

—M. Gypson.

Pineapple Whip

Whites of 4 eggs, 2-3rds cup of sugar, $\frac{3}{4}$ cup of hot water, 1 cup of shredded pineapple, 2 tablespoonfuls of gelatine. Method: Soak the gelatine in the cold water for 10 minutes, and then add the hot water. Beat up whites of eggs until stiff. Add the sugar slowly, beating constantly. Then add the dissolved gelatine very slowly. Beat well until mixture is stiff, then add pineapple. Pour into cold wet mold and serve with whipped cream.

—Mrs. W. J. Tucker.

Pineapple Cream

One tall tin shredded pineapple, 1 cup sugar, heated together to melt sugar. Dissolve 1 envelope Knox's gelatine in $\frac{1}{2}$ cup water. Stir into pineapple and cool. Whip 1 pint cream and 2 eggs, and stir into first mixture. Pour into molds and serve cold.

—Mrs. F. J. Butler.

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Ginger Cream

One cup milk, $\frac{1}{4}$ cup sugar, yolks of 2 eggs. Cook until a thin custard. Two tablespoons syrup of preserved ginger, 1 tablespoon gelatine which has been dissolved in $\frac{1}{4}$ cup cold water. Pour custard in this and let stand until slightly stiff. Fold in the whip from $2\frac{1}{2}$ cups of cream and $\frac{1}{2}$ cup finely-chopped preserved ginger. Pour into a mold till cold.

—J. A. Pinkham.

Lemon Pudding

Juice and rind of 1 lemon, 1 cup white sugar, 2 egg yolks (beaten), 2 heaping tablespoons flour, 1 tablespoon melted butter, 1 cup milk, whites of eggs stiffly beaten. Mix in the order given. Put in a buttered dish and set in pan of cold water. Bake 40 minutes in moderate oven.

—Mrs. R. B. Burland.

Orange Cream

Soak $1\frac{1}{2}$ tablespoons gelatine in 1-3rd cup cold water. Dissolve in 1-3rd cup boiling water. Strain and add 1 cup sugar, 3 tablespoons lemon juice, 1 cup orange juice. Set bowl in large pan of ice water, and when quite cool beat till frothy. Add whites of 3 eggs beaten stiff, and fold in whip from 2 cups of cream. Mold into slices of orange, either lining mold or garnishing it when turned out.

—Mrs. W. Hubert Thompson.

Banana Cream

Fill sherbet glasses half full of orange jelly. Mash 2 bananas, mix $\frac{1}{4}$ cup sugar and 1 teaspoon lemon juice. Beat with a bone beater till smooth and light. Then fold in $\frac{1}{2}$ cup whipped cream. Fill up glasses with banana cream, and serve very cold.

—Mrs. W. Hubert Thompson.

Coffee Souffle

Heat 2 cups cold coffee with 1 tablespoon gelatine and $\frac{1}{2}$ cup sugar. Pour over beaten yolks of 2 eggs and cook till thick in double boiler. Remove from fire, add 1 teaspoon vanilla, $\frac{1}{2}$ teaspoon salt, and the stiffly-beaten whites of 2 eggs and the stiffly-beaten cream when beginning to cool. Mold.—Mrs. W. Hubert Thompson.

Pineapple Cream

Half pint cream, 1 gill water, 1-3rd pint pineapple puree, 3 large tablespoons pineapple (diced), $1\frac{1}{2}$ ozs. castor sugar, $\frac{1}{2}$ package gelatine. Dissolve gelatine and sugar in water. Whip cream stiff, stir it lightly into puree and add pineapple. Add lemon juice to sugar, etc., and when cool add to cream and pineapple, stirring lightly. Pour in a prepared mold and set on ice.

—Mrs. Ed. C. Hall.

Lemon Butter

Six ounces butter, 1 lb. sugar, 6 eggs, 3 lemons, rind and juice. Put butter in pan and let melt, but not boil. Add sugar and let stand in warm place while grating lemon; then add juice and rind of lemons. When sugar is dissolved take off the fire and add to the beaten eggs. Then return to fire and cook slowly, stirring all the time. Let boil 5 minutes. Will keep like preserves.

—Claudia M. Savary.

Foamy Sauce

Cream $\frac{3}{4}$ cup butter, add gradually $\frac{1}{4}$ cup flour mixed with 1 cup white sugar, then add yolks of 2 eggs, well beaten, and 1 cup hot milk. Cook in a double boiler till mixture thickens. Cool. Just before serving add whites of 2 eggs beaten stiff, 1 cup whipped cream. Flavor to taste. Delicious for Christmas pudding.

—Mrs. Ed. C. Hall.

Strawberry and Raspberry Sponge

One quart berries, $\frac{1}{2}$ box gelatine, $1\frac{1}{2}$ cups water, 1 cup sugar, juice of 1 lemon, beaten whites of 4 eggs. Soak gelatine in $\frac{1}{2}$ cup of the water, mash berries and add half the sugar; boil remainder of sugar and the cup of water gently for 20 minutes; rub berries through sieve, add gelatine to boiling syrup, and take from fire and add berry juice. Place bowl in pan of ice water, and beat with egg-beater 5 minutes. Add beaten whites of eggs and beat till it begins to thicken. Pour into wet molds and set on ice. Serve with cream.

—M. Cox.

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Hot Chocolate Sauce

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One square Baker's chocolate, 1 cup granulated sugar, 1 tablespoon butter, 1-3 cup boiling water. Melt chocolate, sugar and butter; add water gradually, and let boil for 5 minutes.

—Claudia M. Savary.

Snow Pudding

Two cups boiling water, 2 tablespoons corn starch, $\frac{1}{2}$ cup sugar, rind of 1 lemon, juice of $\frac{1}{2}$ lemon, whites of 2 eggs. Put boiling water and sugar to boil, stir in corn starch, add lemon rind and juice, and then beat well with whisk. Stand back of stove and beat whites of eggs well. Pour into mixture and again whisk well. Put into mold to set. Serve custard made with yolks of eggs, teaspoon of corn starch to a cup of milk, and flavor to taste.

—Mrs. F. J. Butler.

Apple Floating Island

Boil 2 cups of water, $\frac{3}{4}$ cups sugar for 10 minutes; pare and core 6 large apples, place in syrup cover and cook gently until apples are tender, and remove apples to baking dish. Let syrup boil until reduced and thickened; then pour over apples and let cool. Make a meringue of whites of 2 eggs beaten stiff, and add 6 tablespoons sugar. Pile meringue on apples and bake until a delicious brown. Make a sauce of the 2 egg yolks, 1 cup milk, 2 tablespoons sugar, $1\frac{1}{2}$ teaspoons flour. Cook until thick, add vanilla, and pour around the apples.

—Mrs. H. E. Roenisch.

Pineapple Cream Filling for Pie or Pudding

Three cups milk, heat in double boiler. Mix thoroughly $\frac{3}{4}$ cup sugar, 3 level tablespoons flour or 3 level tablespoons corn starch; add to milk when near boiling point. When thickened, add vanilla flavoring and 2 eggs well beaten, and cook for a few minutes. Pour over cut-up pineapple in pudding dish or pie crust shells. Serve with whipped cream. Save juice of can of pineapple for jelly.

—Mrs. S. C. Nickle.

PIES

Butter Scotch Pie

Scald 1 cup milk, 1 cup of brown sugar, 3 tablespoons flour, 2 tablespoons butter, yolks of 2 eggs. Add this to hot milk, and cook until thick like custard; $\frac{1}{2}$ teaspoon vanilla and salt to taste, and put in shell.

Meringue

Whites of 2 eggs beaten stiff; add 2 tablespoons of brown sugar and brown in oven.

—Mrs. R. Corrigan.

Mincemeat

Boil beef until tender (3 lbs. after it is boiled). When cold, chop fine; add 3 lbs. of fine chopped suet, and mix with beef; add a tablespoon of salt,, 6 lbs. of apples, 4 lbs. of currants, 6 lbs. of raisins, 2 lbs. of citron, season to taste with powdered cinnamon, mace, cloves and nutmeg; add boiled cider until quite soft. Mix well and pack in stone jars, pour cider over the top, and cover tightly. This will make about 5 gallons. Add 2 lbs. sugar.

Challenge Lemon Pie

Beat yolks of 3 eggs very light; to this add juice and rind of 1 lemon, 3 tablespoons hot water, $\frac{1}{2}$ cup white sugar, good pinch of salt. Cook in double boiler until thick. Have whites of eggs stiffly beaten, add $\frac{1}{2}$ cup sugar to them, and fold into cooked mixture. Fill in shell which has been previously baked. Place in oven to brown. -

—Mrs. A. E. West.

Lemon Cake Pie

Rind and juice of 1 lemon, 1 cup white sugar, 2 tablespoons flour, yolks of 2 eggs, 1 cup milk, 2 tablespoons melted butter. Beat lemon juice, sugar, flour, butter and egg.

—Mrs. W. E. Gypson.

Cake Lemon Pie

One cup sugar, 3 level tablespoons flour, 3 tablespoons lemon juice, yolks of 2 eggs, 1 cup sweet milk, 1 tablespoon melted butter, beaten whites of two eggs, pinch of salt. Mix just in order as they come, and bake with bottom crust.

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Mincemeat

One lb. currants, 1 lb. suet chopped very fine, 1 lb. raisins stoned and chopped, 1 lb. brown sugar, $\frac{1}{2}$ oz. mixed spice, $\frac{3}{4}$ lb. mixed candied peel, rind chopped and juice of 2 lemons, rind chopped and juice of 2 oranges. Mix well together. Glass of brandy or gin (or currant wine). Very good English recipe. —L. S.

Fifteen Dollar Pie

Half cup sugar, 2 teaspoons flour, $1\frac{1}{2}$ teaspoons melted butter, juice and little rind of 1 lemon, $\frac{1}{2}$ cup milk, 2 eggs. Mix sugar and flour, add melted butter, lemon juice and rind, egg yolks slightly beaten, pinch of salt, and lastly, whites of eggs stiffly beaten. Bake in one crust. Moderate oven. —Mrs. W. E. Gypson.

Lemon Pie

Two eggs, 1 cup sugar, 1 lemon, 1 soda biscuit, small bit of butter. Beat yolks of two eggs, add sugar, grate yellow off lemon and squeeze juice and add to mixture; roll soda biscuit fine, add 2 level teaspoons corn starch, add $1\frac{1}{2}$ cups boiling water, and cook until thick. Beat whites, add a little sugar, and place on pie.

—Mrs. W. Stuckey.

Cocoanut Cream Pie

One and a half cups scalded milk, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoon salt, 2 tablespoonfuls corn starch, yolks of 3 eggs, 1 tablespoon butter, $\frac{1}{2}$ cup shredded cocoanut, $\frac{1}{2}$ teaspoon vanilla. Add sugar, cornstarch and salt to the egg yolks. Pour scalded milk into this and return to double boiler. Stir and cook until thickened; then add butter, cocoanut and vanilla. Pour into a pie tin lined with pastry. When baked cover with meringue the same as lemon pie.

—Mrs. B. Mercer.

Lemon Cream Pie

Four eggs, 1 cup sugar, 2 tablespoonfuls corn starch, $1\frac{1}{2}$ cups milk, grated rind and juice of 2 lemons. Way of preparing: Heat the milk in double boiler to boiling point; add corn starch mixed in cold milk; stir until it thickens. Beat yolks of eggs until light, and add sugar and lemon and $\frac{1}{4}$ teaspoon of salt and stir into corn starch. Line pie plate with paste. Pour in custard and bake in a quick oven. Beat white of eggs dry. Add pinch of salt and tablespoon of powdered sugar. When pie is baked pile meringue on top and bake in a slow oven until meringue is brown.

—Mrs. B. Mercer.

Pie Paste

Two cups flour, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 1 teaspoon salt, 1 teaspoon Dr. Price's baking powder. Sift flour, salt and baking powder. Cut in shortening with a knife. Mix with cold water, still using knife. Roll thin, and handle as little as possible. Quantity for two pies.

—Mrs. B. Mercer.

Plain Pancake

Half teaspoon salt, 2 cups sifted flour, add $1\frac{1}{2}$ teaspoons baking powder, 2 eggs beaten, 1 cup milk, 1 cup water or all milk, 2 teaspoons sugar.

—M. I. Sanford.

Lemon Pie

Have pie plate lined and cooked. Beat together the yolks of 3 eggs, juice and rind of 1 lemon, $\frac{1}{2}$ cup sugar, 2 tablespoons boiling water. Cook until a custard in double boiler. Beat the 3 whites and $\frac{1}{2}$ cup of sugar until stiff; fold them into the custard and set in oven to brown lightly. Cool. Can serve with whipped cream on top, or without.

—Z. C. Belton.

Butterscotch Pie

One cup brown sugar, 1 cup milk, 2 eggs (yolks), 2 tablespoons butter, 3 heaping tablespoons flour, 1 teaspoon vanilla. Cook in double boiler; whites of 2 eggs beaten and put on top. Bake pie crust first.

—C. Hoffman.

Carrot Pie

One cup cooked carrots (mashed), 1 cup white sugar, 1 cup milk, 2 eggs, 1 teaspoon ginger, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves. Warm before putting in pie crust. Cook all together three-quarters of an hour.

—C. Hoffman.

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Lemon Cake Pie

Rind and juice of 1 lemon, 1 cup sugar, 2 tablespoons flour, yolks of 2 eggs, 1 cup milk, 2 tablespoons of melted butter. Beat lemon juice, sugar, flour, butter and egg yolks well; add milk. Now fold in beaten egg whites. Line pie plate and cook all at once in a slow oven. Sponge will form on top.

—Mrs. L. A. Maxwell.

Lemon Pie

Juice and rind of 2 lemons, 2 cups of sugar, yolks of 3 eggs, 4 tablespoons of flour, piece of butter. Stir all together with a little cold water. Add 3 cups of boiling water and bring to a boil. Remove from stove and put in baked crusts. Beat whites of eggs to stiff froth and use as meringue for pies. This makes two pies.

—Mrs. F. N. Ashley.

Raisin Pie

One cup raisins (seeded), 1 cup water, 1 cup sugar, 1 tablespoon flour, 1 tablespoon vinegar, small quantity cinnamon, allspice, cloves, and nutmeg, piece butter, pinch salt. Cover raisins with water and let boil. Add sugar and flour which has been mixed with cold water, then other ingredients. Cool before putting in pie.

—J. H.

Cocoanut Pie

Half cup cocoanut, fill up cup with milk; $\frac{1}{2}$ cup sugar, yolks of 2 eggs beaten well, 1 teaspoon vanilla. Mix all above together well and pour into mold lined with pastry. Cook. Whip the whites of 2 eggs with $\frac{1}{4}$ teaspoon baking powder, 2 teaspoons cold water, and 2 dessertspoons sugar. Pour over top of pie and return to oven to brown.

—Mrs. A. A. Boucher.

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Plain Pie Paste

Two cups flour, 1 cup lard, $\frac{1}{2}$ cup cold water, $\frac{1}{4}$ teaspoon salt. Will keep for days in a cool place.

—Mrs. A. L. Dier.

Pie Crust

One and half cupfuls flour, $\frac{1}{2}$ cupful lard, 3 table-spoonfuls cold water, 1 teaspoonful salt.

Pumpkin Pie

One can pumpkin, 1 pint milk, 2 rounding table-spoonfuls of butter, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 2 teaspoonfuls cinnamon, $1\frac{1}{2}$ teaspoonfuls ginger, 4 eggs. Heat all ingredients but eggs, stirring well. Take from fire, add eggs well beaten, mix and pour into tins lined with good pastry. Bake in quick oven about 15 minutes. Then reduce heat and bake until filling is well puffed up and delicate brown. Enough for two pies.

Puff Pastry

One pound of butter, 1 lb. of flour, 1 level teaspoon of salt sifted in flour. Cut butter in thin slices and roll out in dry flour until whole pound is used up. Take remaining flour and scrapings of board and mix into dough with very little ice cold water. Roll out thin and spread with sheets of butter until all the butter is used up, folding the dough and rolling each time.

—Mrs. Holmes.

Pastry

One cup flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup lard. Method: Sift flour and salt, mix shortening with knife or tips of fingers until well worked in; add slowly enough water to stick together. Roll out on board to thickness wanted. Bake in hot oven.

—Mrs. Richardson.

LIGHT CAKES

Angel Food Cake

One cupful white of eggs, 9 to 11 eggs; 1 level teaspoonful cream of tartar; $1\frac{1}{2}$ cupfuls fine granulated sugar, 1 cupful "Swansdown" cake flour, sifted five times before measuring; $\frac{1}{4}$ teaspoonful salt, 1 teaspoonful vanilla extract, $\frac{1}{4}$ teaspoonful of rose or almond extract.

—Mrs. A. McKillop.

Orange Cake

One cup brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{3}{4}$ cup sour milk, 1 teaspoon soda, 1 cup raisins, grated rind of an orange, $1\frac{1}{2}$ cup flour. Bake $\frac{3}{4}$ hour in a moderate oven. Top part: Half cup brown sugar, juice of 1 orange. Mix and spread over cake when it is still warm.

—L. M. Hayward.

White Cake

Half cup butter, 1 cup sugar (scant), $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups Swansdown flour, $1\frac{1}{2}$ teaspoons baking powder, 3 eggs, whites only; 1 teaspoon vanilla or lemon. Cream butter and sugar, pour over 1 tablespoon boiling water, add 2 tablespoons cold water, sift flour and baking powder. Add a little milk and flour at a time until all beaten in. Add well-beaten whites and bake in a moderate oven.

—N. L. Gilchrist.

Orange Cake

One-third cup butter, 1 cup sugar, $\frac{3}{4}$ cup milk, 2 eggs, $1\frac{1}{2}$ cups of flour (when sifted), 2 teaspoons baking powder, rind of 1 orange and 2 tablespoons juice, a little shredded citron peel. Ice with boiled icing.

—M. J. Priestly.

Dundee Cake

Six ounces butter, 6 ozs. sugar, $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ teaspoon baking powder, 1 lemon (rind grated), 4 eggs, 3 ozs. raisins, 3 ozs. currants, 1 oz. peel, 2 ozs. chopped almonds (unblanched). Cream butter and sugar together, beat in the eggs, fruit, etc., leaving out a few almonds to sprinkle on the top of the cake. Bake $1\frac{1}{2}$ hours in a slow oven.

—Mrs. Bernard.

Seed Cake

Six ounces butter, 6 ozs. sugar, $\frac{1}{2}$ lb. flour, 1 tablespoon carraway seeds, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ cup milk, 4 eggs. Cream butter and sugar together, add the eggs, milk, etc. Flour and baking powder last. Bake an hour in moderate oven.

—Sanzo Shanbarhi.

Sponge Cake

Six eggs, whites and yolks beaten separately; $\frac{1}{2}$ lb. sugar, 5 ozs. finely-sifted flour, 2 tablespoons rose water.

—J. A. Pinkham.

Cream Sponge Cake

Yolks of 4 eggs, 1 cup of white sugar, 3 tablespoons cold water, $1\frac{1}{2}$ tablespoons corn starch, $1\frac{1}{4}$ teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, 4 whites of eggs, 1 teaspoon lemon extract. Beat the yolks of eggs with water until smooth and lemon color, add the sugar and beat 2 minutes steadily. Put corn starch in measuring cup and fill it up with flour. Add baking powder and sift and mix with above ingredients. Add white of eggs beaten stiff. Bake 30 minutes in moderate oven in jelly tin or angel cake pan.

—Mrs. Holmes.

Sponge Cake

Four eggs, 1 cup sugar, 1 teaspoon baking powder, $\frac{1}{2}$ cup Gasco potato flour. Separate eggs beat yolks thick, add 1 cup sugar and continue beating. Beat whites stiff and beat into first mixture. Add 1 teaspoonful baking powder to $\frac{1}{2}$ cup potato flour, and sift into first mixture. Bake in moderate oven for 30 minutes.

—Marietta Tolson.

Cherry Cake

Half pound butter, $\frac{1}{2}$ lb. white sugar; cream with the hands for 10 minutes; 5 eggs, not beaten, put eggs in one at a time and beat 5 minutes each time; $2\frac{1}{2}$ cups flour, $\frac{1}{4}$ lb. citron, cherries to suit. Bake 1 hour slowly.

—Mrs. Leggett.

Sponge Cake

Two cups granulated sugar, yolks of 6 eggs beaten together, $\frac{3}{4}$ cup lukewarm water, 2 cups flour and 2 teaspoons baking powder sifted, $\frac{1}{2}$ teaspoon salt and half juice of lemon. Mix together. Beat the whites stiff and fold in last. Bake slowly.

—Mrs. Geo. Nickle.

After a Good Dinner

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Prince Albert Cake

Half cup butter, 2 eggs, 1 cup brown sugar, 1 cup sour milk, 1 teaspoon cinnamon and cloves, 1 teaspoon soda, 2½ cups flour, 2 cups raisins stewed till soft.

—Mrs. Leggett.

Gold Cake

Three tablespoons butter, ¾ cup sugar, yolks of 3 eggs, ½ cup milk, 1½ cups flour, 3 teaspoons baking powder, 1 teaspoon flavoring. Cream butter, add sugar, then yolks, which have been beaten until thick; add flavoring. Sift flour and baking powder, and add alternately with the milk. Bake in loaf pan 35 to 45 minutes. Cover with boiled icing.

Cocoanut Cake

Two tablespoonfuls butter, 1 cup sugar, 1 cup milk, 2½ cups flour, 2 teaspoons corn starch, 2 teaspoons baking powder, 3 eggs, keeping out whites of two for frosting. Bake in two layers. Fill with grated cocoanut mixed into icing sugar, butter and boiling water enough to thicken. Have same for top, only add white of eggs well beaten, and lastly sprinkle all over with grated cocoanut.

—Jessie Miller.

White Cake

Half cupful butter, 1 cupful sugar, 2 cupfuls Swans-down flour, 3 level teaspoonful of baking powder, 3 whites of eggs, 2-3 cupfuls milk, ½ teaspoonful of extract. Cream the butter, add sugar gradually, creaming the mixture well. Sift the flour three times with baking powder added. To the creamed butter and sugar add a little flour, then little milk, and so on, alternating until all used. Add flavor. Now fold in the stiffly-beaten whites of eggs.

—Mrs. A. McKillop.

Pound Cake

Half pound butter, $\frac{1}{2}$ lb. sugar, 5 eggs, $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ saltspoon salt, 1 cup cherries or seedless raisins. Cream butter and sugar until it is like white hard sauce, then add 1 egg and beat until thoroughly incorporated. Then add another, until the 5 eggs are used. When eggs, sugar and butter look like thick yellow cream, add any flavoring desired. Then sift in flour. Bake 1 hour in a very slow oven. It should have a cardboard laid on top of tin for first half-hour.

—Mrs. F. K. Beach.

Apple Sauce Cake

One cup hot apple sauce (unsweetened), 1 cup brown sugar, 1-3 cup butter, 2 eggs. Mix apple sauce, sugar and butter together while hot. When cool add 1 cup raisins, 1 cup walnuts, $\frac{3}{4}$ teaspoon cinnamon, $\frac{3}{4}$ teaspoon cloves, 1 teaspoon nutmeg, 2 eggs well beaten, $1\frac{3}{4}$ cups unsifted flour, to which 1 teaspoon baking soda has been added.

—Mrs. F. K. Beach.

Sponge Cake

Five eggs, flour the weight of 4 eggs, sugar the weight of 3 eggs, 1 teaspoon essence of lemon. Put the eggs and sugar in a basin and beat for 20 minutes. Sift in the flour and stir very gently; add the flavoring and mix. Put into a buttered and sugared tin and bake till ready in a gentle oven, about three-quarters of an hour.

—F. C. Marshall.

Plain Layer Cake

Three-quarters cup sugar, 1 tablespoon butter, 1 egg, $\frac{3}{4}$ cup milk, about 2 cups flour, 3 teaspoons baking powder, flavoring. Method: Mix butter and sugar, drop in unbeaten egg. Mix well. Add milk; mix well. Then add sifted flour and baking powder, beat all together well, and add flavoring. Bake in layers about 20 to 25 minutes. When cool, ice, or put filling between and ice top.

—Mrs. Richardson.

Quick Cake

One-third cup soft butter, 1 1-3 cups brown sugar, 2 eggs, $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon each of cinnamon and grated nutmeg, $\frac{1}{2}$ lb. dates cut and stoned. Put all in bowl and beat together 3 minutes. Bake 35 or 40 minutes. A most satisfactory cake beaten all together.

—Mrs. S. R. Watt.

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Frosting for Orange Cake

One cup frosting sugar, 1 teaspoon butter, juice of half orange.
—Mrs. C. Ronald Venables.

Sour Cream Cake

One cup sugar, 2 eggs beaten, 1 cup sour cream, $\frac{1}{2}$ teaspoon soda, $1\frac{1}{2}$ cups flour, 1 teaspoon baking powder, flavor and salt. Add beaten eggs to sugar, then the cream, to which the soda has been added. Then add sifted flour, baking powder; flavor and beat well. Bake in a moderate oven about 35 minutes.

—Mrs. H. E. Roenisch.

Food for the Gods

One pound walnuts unbroken, 1 lb. dates, 1 cup flour, 4 eggs, 1 teaspoon salt, 1 teaspoon baking powder, 1 cup sugar. Sift dry ingredients, and mix with eggs and fruit. Bake one hour in a slow oven.

—Mrs. E. R. Birnie.

Welsh Layer Cake

Four ounces butter, 4 ozs. sugar, 4 ozs. flour, 3 eggs, 1 teaspoon baking powder, a little flavoring. Bake in two sandwich tins.

—K. Hooley, Shanghai.

Orange Cake

One cup white sugar, $\frac{1}{2}$ cup butter, mix well together; 2 eggs unbeaten, $\frac{3}{4}$ cup milk, 1 cup flour or enough to thicken and 2 teaspoons baking powder sifted together; juice of 1 orange, added last.

—Mrs. C. Ronald Venables.

Roll Jelly Cake

One cup sugar, 4 eggs beaten separately, 1 teaspoon baking powder, 4 tablespoons water. Spread in long pan and roll while hot. First spread jelly on roll.

—Mrs. S. R. Watt.

Welsh Cake Filling

Six tablespoons grated sweet chocolate (do not use cocoa), 6 tablespoons icing sugar, 1 dessertspoon butter, melted; $\frac{1}{2}$ teaspoon vanilla, 1 egg. Beat yolk and white, add ingredients as above, and spread on cake.

—K. Hooley, Shanghai.

Sour Cream Cake

Two eggs, 1 cupful sugar, 1 small teaspoonful baking powder in flour, 1 cupful sour cream, $1\frac{1}{2}$ cupfuls flour (measured after sifting), $\frac{1}{2}$ teaspoonful soda in cream, flavoring and pinch of salt. This may be baked in pattie pans.

Plain White Icing

Dissolve $\frac{3}{4}$ cupful of granulated sugar, 1-3 cupful of boiling water. Let boil until when tested in cold water a little of syrup may be gathered into soft ball. Pour syrup in a fine stream on white of 1 egg, beaten very light, beating constantly until cold or until stiff enough to be spread on cake.

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DARK CAKE

Soft Gingerbread

One cup sugar, 1 cup shortening, 1 cup molasses, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 tablespoon ginger, a pinch of salt, 1 teaspoon soda in 1 cup boiling water, 2 cups flour, and last of all 3 well-beaten eggs. Bake in slow oven.

—Mrs. E. Aull.

Date Cake

Two eggs, $\frac{1}{2}$ cup butter, 1 cup white sugar, 1 lb. dates, $\frac{1}{4}$ cup cold water, 1 cup nuts (chopped), 2 cups flour, 1 teaspoon soda. Cream the butter and sugar, then add well-beaten eggs and cold water. Dissolve soda in a little water, add to the mixture, then add sifted flour. When the mixture is well beaten, add nuts and dates. Bake in moderate oven.

—Mrs. W. E. Tolson.

Chocolate Cake

Half cup butter, 1 cup sugar, $\frac{1}{2}$ cup sweet milk, 5 tablespoons grated chocolate mixed with milk, $1\frac{1}{2}$ cups flour, 1 teaspoon baking powder, 4 well-beaten whites of eggs. Ice with chocolate icing.

—M. Pinkham.

Spanish Bun

Three yolks of eggs, 1 white, $1\frac{1}{2}$ cups brown sugar, $\frac{3}{4}$ cup butter, 1 cup sweet milk, 2 cups flour, 2 level teaspoons baking powder, 1 teaspoon cinnamon, 1 tablespoon ginger, $\frac{1}{2}$ teaspoon nutmeg. Bake in a quick oven, keep out 2 of the whites of eggs for icing.

—J. A. Pinkham.

Burnt Leather Cake

Syrup: 1 cup of brown sugar, $\frac{1}{2}$ cup boiling water. Put sugar in a pan on the stove. Leave until the sugar is dissolved and it throws off a good smoke. Add water. The syrup may be left on the stove until the sugar is thoroughly dissolved, but under a very slow fire. Do not boil after adding water. This makes enough syrup for two cakes, and keeps well in a cool place. Makes a nice flavoring for icing.

Cake: $\frac{3}{4}$ cup of butter, $1\frac{3}{4}$ cups of brown sugar, 3 egg yolks, 1 cup of cold water, $2\frac{1}{2}$ cups of flour and 2 teaspoonfuls of baking powder sifted together several times, 3 tablespoonfuls of syrup, 3 tablespoonfuls of vanilla, 3 egg whites. Cream butter and sugar. Add egg yolks. Then alternately water and flour until there is about half a cup of flour left. Beat about five minutes. Add syrup, vanilla, and add balance of the flour. Fold in the whites of eggs last, and have them beaten very stiff. Bake in a moderate oven from three-quarters of an hour to an hour.

—Mrs. H. S. Perkins.

Sour Cream Cake

One cup brown sugar, $\frac{1}{2}$ cup butter, 2 cups flour, 1 egg, 1 teaspoon nutmeg, 2 teaspoons cinnamon, salt, 1 cup sour cream with 1 teaspoon soda in cream, 1 cup sultana raisins, $\frac{1}{2}$ cup walnuts cut fine. Bake in a moderate oven.

—Miss McMaster.

Mystery Cake

Half cup shortening, $1\frac{1}{4}$ cups sugar, 2 eggs, $2\frac{1}{4}$ cups flour, 4 teaspoons Royal baking powder, $\frac{1}{4}$ teaspoon salt, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 cup milk. Cream shortening: Add sugar and beaten eggs, mix well and add sifted together half flour, baking powder, salt and spices; add milk and remainder of dry ingredients. Bake two-thirds of this batter in greased layer tins, and to remaining third add 1 tablespoon cocoa to which has been mixed with one tablespoon boiling water. Use this for middle layer. Bake layers in hot oven 15 to 20 minutes. Put following filling and icing between layers and on top of cake: 2 tablespoons butter, 1 tablespoon cocoa, 3 tablespoons strong coffee, 2 cups confectioners' sugar, 1 teaspoon vanilla. Cream butter. Add sugar and cocoa very slowly, beating until light and fluffy. Add vanilla and coffee slowly, very few drops at a time, making soft enough to spread.

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Royal Gingerbread

Three ounces butter and 6 ozs. sugar creamed, 6 ozs. flour ($1\frac{1}{2}$ cups), 1 egg, $\frac{1}{2}$ teaspoonful of baking soda, $1\frac{1}{2}$ teaspoonfuls of ground ginger. Bake in slow oven.

—F. C. Marshall.

Christmas Cake

One pound crushed loaf sugar, powdered and sifted; 1 lb. of butter, 1 lb. of flour, 9 eggs, 3 teaspoons each of cloves, cinnamon, mace and nutmeg; 1 wineglass of brandy, same of wine, $\frac{1}{2}$ teacup of molasses, 2 lbs. of currants, 2 lbs. of raisins, 1 lb. of dates, stoned and minced; $\frac{1}{2}$ lb. of walnuts, $\frac{1}{2}$ lb. citron peel. Chop fruit fine and bake in a slow oven.

—Mrs. B. Mercer.

Mocha Cake

One cup flour, 1 large tablespoon butter, $\frac{3}{4}$ cup sugar, $\frac{3}{4}$ cup milk, 1 egg, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon vanilla essence, $\frac{1}{4}$ teaspoon salt, 2 squares sweet chocolate. Cream butter and sugar, add yolk of egg, milk, salt, vanilla, flour and baking powder, and the chocolate (malted). Mix well, and lastly fold in the beaten white of egg. Bake in sandwich cake tins.

Filling for above: 1 cup icing sugar, 1 tablespoon butter, $\frac{1}{2}$ teaspoon vanilla essence, 2 teaspoons cocoa, 2 teaspoons strong coffee. Mix butter and sugar, add vanilla, cocoa and coffee; mix to a paste. Add a little boiling water if necessary.

—K. Hooley, Shanghai.

Devil's Food

Cream $\frac{1}{4}$ cup of butter and 1 cup of sugar. Beat in 2 whole eggs and 1 teaspoonful of soda in a $\frac{1}{2}$ cup of sour milk. Add $1\frac{1}{4}$ cups flour and $\frac{1}{2}$ teaspoonful of baking powder. Melt 2 squares of chocolate in $\frac{1}{2}$ cup of hot water and add last thing of all.

—Mrs. P. H. Scott.

Boiled Raisin Cake

Cover 1 cup of raisins and simmer 20 minutes. Cool. Cream together 1 tablespoon butter and $\frac{3}{4}$ cup white sugar; add 1 egg. Mix $1\frac{1}{2}$ cups flour, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon soda. Mix alternately with half cup raisin water, add raisins last. Cook in slow oven.

—Mary I. Sanford.

Devil's Food Cake

Boil until slightly thickened $2\frac{1}{2}$ squares of Baker's chocolate (large cake), with $\frac{1}{2}$ cup brown sugar and $\frac{1}{2}$ cup cold coffee. Cream 1 cup brown sugar and $\frac{1}{2}$ cup butter, and add 2 well-beaten eggs, $\frac{1}{2}$ cup cold coffee, $1\frac{3}{4}$ cups flour sifted with 1 teaspoonful baking soda and $\frac{1}{4}$ teaspoon salt. Have first mixture cooled and add to second mixture, stirring very thoroughly. Bake in a shallow loaf pan or in two layer cake tins about 40 minutes, and ice with chocolate icing.

Icing: Melt $1\frac{1}{2}$ squares of Baker's chocolate, add butter size of half a walnut, 1 1-3 cup icing sugar, and a little milk to make smooth.

Brown Cake

One egg, 1 cup brown sugar, 4 tablespoons melted butter, $\frac{1}{2}$ cup molasses, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 cup sour milk, small teaspoon soda, salt.

—Mrs. H. L. Collins.

Date Filling

Half pound chopped dates, 2 teaspoons of cocoa, 2 tablespoons brown sugar, 1 tablespoon corn starch. Cream the starch in a little cold water, add the dates and brown sugar, and 1 cup of boiling water, and cook until thick.

—Mrs. Holmes.

Cocoa Cake

Quarter cup butter, 1 cup sugar, $\frac{1}{2}$ cup sour milk, 1 egg, $1\frac{1}{4}$ cups flour, 2 tablespoons cocoa, 1 small teaspoon soda, $\frac{1}{4}$ cup boiling water. Cream butter and sugar, add sour milk and the soda dissolved in the hot water, then the flour, to which has been added the cocoa. Beat in the egg after half the flour has been added. Bake in layers, or in one long pan, and cut in the middle. Put together with the following filling. Filling: 1 cup hot water in a saucepan. Mix together 1 tablespoon cocoa, $\frac{1}{4}$ cup sugar, and 1 tablespoon corn starch. Add 1 tablespoon butter to the hot water, then stir in the dry ingredients. When it thickens spread between the layers.

—Mrs. Albert Maguire.

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Chocolate Cake

Two squares chocolate, $\frac{1}{2}$ cup milk, yolk of 1 egg, 1 cup sugar, 1 tablespoon butter, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 1 teaspoon soda, pinch of salt. Cook first three ingredients until thick, then add the other ingredients. Bake 10 minutes in round tins. Cover with white icing, using whites of eggs.

—Mrs. Perry.

Christmas Cake

One pound butter, 1 lb. sugar, 8 eggs, $1\frac{1}{2}$ cups molasses, 1 teaspoon soda, 2 teaspoons cloves, 2 teaspoons cinnamon, 3 lbs. currants, 3 lbs. raisins, mixed peel, 1 lb. walnuts, 8 cups flour, 1 glass grape jelly, salt. Bake slowly 4 hours.

—Mrs. H. L. Collins.

Chicago Cake

One pound raisins (steamed thoroughly dry in a little water), flour before putting in cake; $1\frac{1}{2}$ large cups of brown sugar, 1 large cup butter or shortening, 1 large cup sour milk, 3 eggs, or yolks of 6 eggs, 1 teaspoon soda, 3 cups flour, 1 teaspoon each of ginger, allspice, cinnamon, and cloves; 1 tablespoon molasses. Do not make as stiff as fruit cake.

—Miss Cragg.

Birthday Cake

Five eggs, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, 1 lb. sultana raisins, $\frac{1}{4}$ lbs. almonds blanched, 1 lemon rind, spices, cinnamon or nutmeg, a few cherries cut up, 1 teaspoon baking powder, $\frac{1}{2}$ cup milk, flour to stiffen. Bake 1 hour.

—M. Traunweiser.

Cocoa Cake

Four tablespoons shortening, $\frac{1}{2}$ cup milk, 1 1-3 cups flour, 3 teaspoons baking powder, 1 teaspoon vanilla, 1 cup sugar, 1 egg, $\frac{1}{2}$ cup cocoa, $\frac{1}{4}$ teaspoon soda, cream shortening, add sugar and well-beaten egg. Beat well and add milk slowly, sift flour, baking powder and salt and cocoa into mixture, and stir until smooth. Add vanilla, pour batter into well-greased pan. The batter should be half-inch thick. Bake in moderate oven.

Chocolate Layer Cake

One small cup sugar, 1-3 cup butter, cream together; add 2 eggs, well beaten, $\frac{1}{2}$ cup milk, 2 small cups flour, $1\frac{1}{2}$ teaspoons baking powder. Bake in jelly pan about 20 minutes.

Icing and Filling: Half cup boiling water, dessert spoon butter, dessertspoon corn starch, cup of icing sugar, 1 tablespoon cocoa. Mix all together and spread between cake and on top. Flavor with vanilla.

—Mrs. F. N. Garrett.

Spanish Bun

One cup brown sugar, 1-3 cup butter, cream together; yolks of 2 eggs, $\frac{3}{4}$ cup milk, 2 cups flour, 2 teaspoons baking powder, salt, flavor with vanilla. Bake in a moderate oven.

Icing: Beat the whites of eggs, add cup brown sugar, a little vanilla; spread on cake and put in oven to brown.

—Mrs. F. N. Garrett.

Soft Gingerbread

Four tablespoons butter, $\frac{1}{2}$ cup white sugar, 1 egg, $\frac{1}{2}$ cup molasses, $\frac{3}{4}$ cup sour milk, 2 teaspoons cocoa, $1\frac{3}{4}$ cups flour, $\frac{3}{4}$ teaspoon soda, 1 teaspoon ginger, $\frac{1}{4}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon salt, 1 teaspoon allspice. Cream butter, add sugar, beaten egg, molasses and milk; sift dry ingredients and combine, beat. Bake in moderate oven 30 minutes.

—Miss H. Park.

Dark Cake

Cream together $\frac{1}{2}$ cup butter, 1 cup granulated sugar, 1 cup sour milk, 1 egg, sift together $1\frac{1}{4}$ cups flour, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt, 3 dessertspoons cocoa, 1 teaspoon vanilla.

Filling: One cup dates, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup water. Spread on when both are cold ordinary icing thin.

—Mrs. Beal.

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Chocolate Roll

Five eggs. Yokes beaten with fork; add 2 table-spoonfuls cocoa, and $\frac{1}{2}$ cup sugar. Beat well. Whites beaten stiff and folded into mixtures. Bake in flat pan 20 minutes in a moderate oven. Turn out while hot on damp cloth, and when nearly cool spread with $\frac{1}{2}$ pint bottle of whipped cream flavored with vanilla and sugar. Roll up.

Sauce: Half cup butter, 1 cup powdered icing sugar, 1 egg. Put over steam just before serving.

—Mrs. H. S. Perkins.

Christmas Cake

Three-quarters pound flour, $\frac{1}{2}$ lb. sugar, 1 lb. currants, $\frac{1}{2}$ lb. butter, 2 ozs. lemon peel, 4 eggs, $\frac{1}{2}$ teaspoon baking soda. Mix with half cup milk. Follow usual method for mixing.

—Mrs. H. Hare.

Christmas Cake

One pound of currants, $\frac{1}{2}$ lb. of sugar, $\frac{1}{2}$ lb. butter, 2 eggs, $\frac{1}{2}$ nutmeg, $\frac{1}{2}$ lb. of flour, small teaspoon baking powder, little candied peel, $\frac{1}{4}$ teaspoon of mace, 1 cup of sweet milk. Beat butter to a cream, add sugar, beat again, add whisked eggs, add flour, well sifted with baking powder, pinch of salt, currants, nutmeg, peel and mace. Stir in milk, bake in slow oven 3 hours.

—Mrs. Maturin.

Fruit Cake

Two-thirds cup of butter, 1 cup of molasses, 1 cup of sugar, 1 cup sour milk or buttermilk, 3 eggs, 3 large cups flour, $1\frac{1}{2}$ teaspoons soda, $2\frac{1}{2}$ teaspoons cinnamon, 1 teaspoon cloves, pinch salt, 1 cup raisins, 1 cup currants, a little candied citron or any peel.

—M. Gypson.

White Fruit Cake

Two cups sugar, 1 cup butter, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, whites of 7 eggs, $\frac{1}{4}$ lb. citron peel, $\frac{1}{2}$ lb. almonds, $\frac{1}{2}$ lb. cherries (candied), 1 lb. raisins. Method: Cream butter and sugar, add milk and flour, then fruit, flour, and lastly the whites of eggs beaten very stiff. Bake in a rather slow oven in a deep square tin about 1 hour.

—Mrs. A. E. West.

Christmas Cake

One pound butter, 1 lb. brown sugar, 5 lbs. raisins, 1 teaspoon baking powder, 2 teaspoons grated chocolate, $1\frac{1}{2}$ lbs. flour browned, 1 lb. mixed peel, $\frac{1}{4}$ lb. almonds blanched, $\frac{1}{2}$ lb. crystal cherries, $\frac{1}{2}$ lb. crystal pineapple, 1 cup grape jelly, 1 dozen eggs beaten separately, $\frac{1}{2}$ teaspoon cinnamon, nutmeg, juice of 3 oranges. Soak fruit overnight in orange juice. Steam 3 hours, and bake 1 hour.

—Mrs. George H. Webster.

Scripture Cake

One cup butter (Judges v.:25), 3 cups sugar (Jer. vi.:20), 2 cups figs (I. Samuel 30:12), 1 cup almonds (Gen. xxiv:17), 1 tablespoon honey (Ex. xvi:21), spices to taste (I. Kings x:10), $3\frac{1}{2}$ cups flour (I. Kings v:22), 2 cups raisins (I. Sam. xxx:12), 1 cup water (Gen. xxiv:17), 6 eggs (Isaiah x:14), a pinch of salt (Lev. ii:13). Follow Solomon's advice for making good boys, and you will have a good cake (Proverbs xxiii:24).

—Mrs. W. Hubert Thompson.

Seed Cake

Four eggs, whites and yolks beaten separately; 1 cup butter, 1 cup milk, 2 cups sugar. 3 cups flour, 3 teaspoons baking powder, 3 teaspoons caraway seed. Cream sugar and butter together, add yolks of eggs, then add milk, then flour and baking powder sifted together; beat well; add caraway seed, and last the whites of eggs. Bake in moderate oven.

—Mrs. W. E. Tolson.

Prince of Wales Cake

Half cup butter, 1 cup brown sugar, 3 eggs, 2 tablespoons dark molasses, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, $1\frac{1}{2}$ teaspoons cinnamon, 1 teaspoon nutmeg, $1\frac{1}{2}$ cups raisins stoned and boiled, $1\frac{1}{2}$ cups flour.

—Mrs. H. J. Proctor.

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Devil Food

Part I: Two-thirds cup grated chocolate, $1\frac{1}{2}$ cups sweet milk, 1 cup sugar. Boil together until it begins to thicken, then set aside to cool.

Part II.: One cup sugar, 1-3 cup butter, 2 eggs, $\frac{1}{2}$ cup sweet milk, 2 cups flour with 1 even teaspoon soda and 1 teaspoon of baking powder stirred in.

Add Part I, and bake in three layers. Add half a cup walnuts if desired.

Icing: Half cup Bakers' melted chocolate; boil in 1-3 cup milk. Beat while cooling, thicken with icing sugar spread on cake, and sprinkle with chopped walnuts.

—Mrs. Geo. Nickle.

Chocolate Cake with Date Filling

One cup of sugar, $\frac{1}{2}$ cup of boiling water, 1-3 cup cocoa, $\frac{1}{2}$ cup sour milk, $\frac{1}{4}$ cup butter, 1 egg, $1\frac{1}{2}$ cups of flour, $\frac{1}{4}$ teaspoon baking soda, 2 teaspoons baking powder. Mix dry ingredients, sifting baking powder with flour, and dissolve the soda in the boiling water and mix with the sour milk; add egg well beaten. Mix with dry ingredients.

Devil's Food Cake

(A tried sure recipe)

Cream together $\frac{1}{2}$ cup butter, 1 cup sugar, 1 scant cup sour milk or cream; beat 1 egg into this mixture, then add the following ingredients which have been well sifted together: $1\frac{1}{4}$ cups flour, $\frac{1}{2}$ teaspoon salt, 1 scant teaspoon soda, 3 dessertspoons cocoa. Bake in moderate oven 35 minutes.

Icing: Half teaspoonful butter, 1 tablespoonful boiling water, sufficient icing sugar to stiffen. If chocolate icing preferred, add cocoa to sugar.

—Jessie Miller.

Dark Nut Cake

(A tried recipe)

Make in order as follows: 1 cup butter or lard, 1 cup sugar, 3 eggs, 1 cup sour cream, $\frac{3}{4}$ cup molasses. Dissolve into molasses $\frac{1}{2}$ teaspoon soda, 1 teaspoon cloves, 1 teaspoon cinnamon, and $\frac{1}{2}$ teaspoon salt, $1\frac{1}{2}$ cups of flour, 1 cup of chopped walnuts, cup of chopped dates, $1\frac{1}{2}$ cups flour (making 3 cups flour in all). Bake 35 minutes.

—Jessie Miller.

Minnehaha Cake

Half cup butter, $1\frac{1}{2}$ cups sugar, 3 eggs, 1 cup milk, $2\frac{1}{2}$ cups flour, 2 teaspoonfuls baking powder, 1 teaspoon vanilla. Cream butter and sugar, add beaten eggs and vanilla, then alternately milk and flour. Bake in three layers. Any filling is good.

—Jessie Miller.

Coffee Cake

Half cup butter, 1 cup sugar, 2 eggs, 2 cups flour (when sifted), 2 teaspoons baking powder, $\frac{1}{2}$ cup milk, 2 tablespoons of coffee essence, 1 teaspoonful vanilla.

Icing: Two cups pulverized sugar, 1 tablespoonful melted butter, vanilla to taste, 1 tablespoon coffee essence and cold milk to moisten sufficient to spread easily.

—M. J. Priestly.

Chocolate Layer Cake

Half cup butter, 1 cup sugar, cream together; 2 eggs (well beaten), 1 heaping tablespoon Fry's cocoa, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla, 1 cup sour milk with 1 teaspoon baking soda, $1\frac{1}{2}$ cups flour. Beat well. Bake in layers and ice with chocolate icing.

—M. J. Priestly.

Like as a plank of driftwood,
Tossed on the watery main,
Another plank encounters,
Meets, touches, parts again;
So 'tis with us forever
On life's most restless sea—
We meet, we greet, we sever,
Drifting eternally.

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COOKIES

Boston Date Cookies

One cup butter, 2 eggs, 1 cup sugar, 2 cups dates, 1 cup walnuts, 1 teaspoonful vanilla, $\frac{1}{2}$ teaspoonful soda dissolved in $\frac{1}{2}$ cup milk; flour to stiffen. Drop a spoonful at a time and bake quickly.

—Mrs. H. H. Langston.

Cheese Straws

Three ounces grated cheese, 2 ozs. butter, 2 ozs. flour, a pinch of salt, cayenne, yolk of 1 egg. Rub all well together, bind with the yolk of the egg. Roll out very thin, cut out in narrow strips, and bake 10 minutes in a moderate oven.

—Mrs. Howe.

Austrian Cheese Cakes

One cup pastry flour, $\frac{1}{2}$ cup butter and dripping, chopped as for pie pastry. Add good $\frac{1}{2}$ cup grated cheese, moisten with very little water. Chill for hour or two. Roll out and cut into 2-inch squares. Place tiny portion of jam on each. Turn in corners, and pinch edges together. Bake in quick oven.

—Mrs. W. H. Thompson.

Bran Muffins

One cup bran, 1 cup white flour, 1-3 cup sugar, 1 teaspoon salt, 1 egg, 1 tablespoon melted butter, 4 level teaspoons baking powder, 1 cup dates, stoned and cut in half. Mix flour, baking powder and salt together, add bran, then sugar and butter, a shake of nutmeg, if liked, $\frac{1}{4}$ cup of milk, dates, and break egg in and beat all well. Bake in muffin or gem tins.

—M. J. Priestly.

Hot Tea Biscuits

Two cups flour, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream of tartar, $\frac{1}{4}$ teaspoon salt, mixed in flour; $\frac{1}{2}$ cup lard. Rub together as for pastry. Moisten with water and cut out.

—Mrs. W. R. Halpenny.

Graham Muffins

Two eggs, small piece of butter, 3 tablespoons brown sugar, 1 cup of milk, salt, 2 teaspoons baking powder, 2 cups of Graham flour, 1 cup of dates.

Cheese Straws

One cup grated cheese, 1 tablespoon melted butter, 3 tablespoons cold water, salt and pepper to taste. Add enough flour to stiffen. Roll thin, cut in strips, bake 10 minutes in moderate oven, or until a delicate brown.

Cocoanut Rolls

Quarter pound butter, 2 tablespoons sugar, 1 egg, 3 tablespoons shredded cocoanut, 1 heaping teaspoon baking powder, 1 large cup flour. Mix dry, rub in butter, then egg, break in pieces, dip in sugar. Bake 15 minutes in quick oven.

Molasses Doughnuts

(These are good)

One cup molasses, 2 cups buttermilk, 2 teaspoons melted butter, 2 eggs, 1 teaspoon ginger. Flour enough to make soft dough. Do not knead, but pat lightly with the hand. Roll out and fry in hot lard.

Ginger Snaps

One cup brown sugar, 1 cup butter, 1 cup molasses, 2 teaspoons cinnamon, $\frac{1}{2}$ teaspoon cloves, 2 teaspoons ginger, 1 teaspoon soda dissolved in $\frac{1}{2}$ cup boiling water, $4\frac{1}{2}$ cups flour, enough to roll out thin. Bake in quick oven.

Gems

Two-thirds cup rolled oats, pour over 1 cup hot milk, $\frac{1}{2}$ teaspoon salt, 3 tablespoons sugar, 2 tablespoons shortening, 1 egg, $1\frac{1}{4}$ cups flour, 3 level teaspoons baking powder. Bake in quick oven.

—Mrs. E. J. Fream.

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BUNS

CAKES

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Nut Cakes

One cup white sugar, 2-3 cup butter, 2 eggs, 1 teaspoon allspice, 1 teaspoon cinnamon, 1 teaspoon soda (dissolved in boiling water), 1 cup dates (chopped), $\frac{1}{2}$ cup walnuts, $1\frac{1}{4}$ cups flour.

—Mrs. L. J. Proctor.

Irish Buns

Cream 1 tablespoon butter, $1\frac{1}{2}$ tablespoons sugar, then beat 1 egg and 1 cup milk (sweet) together and add butter and sugar. Then 2 cups flour and 2 teaspoons baking powder. Bake in Gem pans. Makes 12 large buns.

—H. Park.

Bran Muffins

One cup flour, 1 cup bran, 1 egg, 1 cup sour milk, butter size of an egg, 1 teaspoon soda, $\frac{1}{4}$ cup brown sugar, pinch of salt. Nuts and dates may be added if desired.

—Mrs. H. S. Perkins.

Brownies, or Chocolate Cookies

One cup sugar, 2 eggs, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ squares unsweetened chocolate, $\frac{1}{2}$ cup walnuts (crushed), $\frac{1}{2}$ cup flour, a little salt, vanilla. Melt chocolate and butter together, add to sugar and beat well. Add other ingredients. Bake in cake pan in slow oven about 20 minutes. Cut in small squares.

—Mrs. G. Crooks.

Walnut Wafers

One cup brown sugar, 1 cup walnuts (chopped), 1 egg well beaten, 6 teaspoons flour, 1 teaspoon baking powder. Drop small teaspoons on well-buttered pan, and bake in a quick oven.

—Mrs. Ed. C. Hall.

Almond Drops

Half cup butter, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup white sugar, $\frac{1}{2}$ cup brown sugar, 1 egg, 2 cups flour, pinch salt, 2 cream of tartar, 1 small soda, in flour; $\frac{1}{4}$ lb. blanched and chopped almonds, 1 teaspoon almond flavoring. Mold and put 2 inches apart, put almond on each. Bake in rather slow oven. Makes about 45 drops.
—Mrs. Ed. C. Hall.

Shortbread

Half cup icing sugar, 1 cup butter, 2 cups flour. Beat butter and sugar to a cream, add flour; mix and knead thoroughly with the hand. Roll out about $\frac{1}{2}$ inch thick; cut or shape into biscuits. Bake in a slow oven till a pale brown.
—Mrs. Howe.

Bran Muffins

Two eggs, $\frac{1}{2}$ cup of sugar, 4 tablespoons of butter or lard, 2 cups of buttermilk, 2 small teaspoons baking soda, $2\frac{1}{2}$ cups white flour and $2\frac{1}{2}$ cups bran, and a little salt, 1 cup chopped raisins. The school nurse recommended these for school child.
—Mrs. W. Stuckey.

Graham Gems

Cream piece of butter the size of an egg with $\frac{1}{4}$ cup of brown sugar; add 1 egg. Sift together $\frac{3}{4}$ cup Graham flour and 2-3 cup white flour, $\frac{1}{4}$ teaspoon salt and 2 level teaspoons cream of tartar. Add alternately with $\frac{3}{4}$ cup milk. Beat well, add lastly 1 level teaspoon soda dissolved in a little warm water. Use hot well-buttered muffin tins. Bake in fairly hot oven 15 to 20 minutes. This will make eight muffins.
—Mrs. Rex Neve.

Hermits

One scant cup butter, $1\frac{1}{2}$ cups brown sugar, 3 eggs, 2 cups flour, $\frac{1}{4}$ teaspoon cream of tartar (sifted with flour), 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon ginger, $1\frac{1}{2}$ cups walnuts, $1\frac{1}{2}$ cups raisins (or $\frac{1}{4}$ cup each of raisins and dates). Vanilla and $\frac{1}{2}$ teaspoon soda dissolved in a little hot water.

Shortbread Cookies

Half pound butter, $\frac{1}{2}$ cup icing sugar, 2 cups flour. Roll thin.

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Rocks

One pound dates, stoned; 1 lb. raisins, 1 lb. walnuts. Chop dates, raisins and nuts. Three-quarters cup butter, 1 cup brown sugar, 2 eggs, $1\frac{1}{2}$ cups flour, $\frac{1}{4}$ teaspoon soda dissolved in warm water, $\frac{1}{4}$ teaspoon cinnamon, cloves and allspice. Mix well with hands. Drop in greased pan and bake slowly.

—Mrs. George H. Webster.

English Tea Cake

Cream together $\frac{1}{4}$ lb. butter, 1 cup castor sugar, $\frac{1}{4}$ teaspoon baking powder. Mix 1 heaping cup flour, $\frac{1}{2}$ cup sultana raisins, $\frac{1}{2}$ cup candied peel, $\frac{1}{2}$ cup glace cherries, grated rind of lemon. Add to first mixture, and into this beat 3 eggs, one at a time. Bake $1\frac{1}{2}$ hours.

—Mrs. W. Hubert Thompson.

Cocoanut Puffs

To the well-beaten whites of 3 eggs add 1 cup sugar and 1 teaspoon corn starch. Cook for about 15 minutes in a double boiler. Do not allow the mixture to adhere to the sides; keep stirring gently. Then add $\frac{1}{2}$ lb. of shredded cocoanut and a teaspoon of vanilla. Put a teaspoon of mixture on buttered tins and bake a light brown.

—M. L. Gilchrist.

Strawberry Shortcake

Three cups flour, $\frac{1}{2}$ teaspoon salt, 2 tablespoons sugar, 5 teaspoons baking powder, 1 egg, 8 tablespoons lard and butter (50-50), 1 cup milk. Sift flour, sugar, salt and baking powder together. Cut in lard and butter (using two knives). Add well-beaten egg, then milk little at time. Mix with knife. Divide into two lots, toss on floured board, pat out gently into $\frac{1}{2}$ -inch thickness and bake on two well-greased pans in hot oven. Cool, then pile berries on half, cover with other half, and serve with whipped cream or whole berries.

—Miss H. Park.

Cream Puffs

One cup water, $\frac{1}{2}$ cup butter, 1 cup flour, 3 eggs. Put the water in granite saucepan to boil. When boiling add butter and stir in the flour. Let cool. When cool add the eggs, well beaten. Beat all thoroughly and drop on to buttered tins. Bake 20 minutes in quick oven. When cool, slit with knife and fill with whipped cream.

—Mrs. A. McKillop.

A GOOD RECIPE

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Oatmeal Cookies

One and a half cups oatmeal, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon baking soda, $\frac{1}{2}$ cup shortening either butter or lard, $\frac{1}{4}$ cup brown sugar, water enough to mix. Roll very thin and bake.

—Mrs. F. N. Garrett.

Orange Wafers

Half cup butter, $\frac{1}{2}$ cup sugar, scant cup flour, 1 teaspoon baking powder, yolks of 2 eggs, rind of 1 orange grated, steeped in 1 tablespoon of juice. Beat butter and sugar to a cream, add the eggs, orange juice, flour and baking powder. Chill on ice thoroughly. Roll out very thin. Cut into biscuits and bake in a moderate oven.

—Mrs. Howe.

Birds in a Nest

Two cups of flour, 3 teaspoons baking powder, sift four times; 3 tablespoons lard, 3 tablespoons butter, $\frac{1}{2}$ teaspoon salt. Sweet milk to make dough as for biscuits. Roll till $\frac{1}{4}$ -inch thickness. Spread with butter, and sprinkle liberally with brown sugar and cinnamon; roll up and cut slices about $\frac{1}{4}$ -inch thick. Bake in rather quick oven.

Shortbread

One and three-quarter cups flour, $\frac{1}{2}$ cup butter, not quite $\frac{1}{2}$ cup white sugar, 1 egg, $\frac{1}{2}$ teaspoon salt. Put flour on bake board, cream butter, sugar and egg in basin, turn out on flour and knead into round patties, pie pan size. Cook in slow oven. Cut while hot.

Cookies

One cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 1 egg, salt, mix all together. Add enough flour to roll out and 2 teaspoons baking powder.

—Mrs. F. N. Garrett.

Oatmeal Rocks

One and a half cups brown sugar, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup sour milk, 2 cups rolled oats, 3 cups flour, 1 teaspoon baking soda (dissolve in sour milk), 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup each currants, raisins and chopped nuts, 1 teaspoon baking powder, add to flour. Drop on buttered pan and bake in moderate oven.

—Mrs. F. N. Garrett.

Chocolate Cookies

One and a half cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup cocoa, 3 eggs, $\frac{3}{4}$ cup milk, $1\frac{3}{4}$ cups flour, 2 teaspoons baking powder. Beat sugar and butter, add melted cocoa, sift flour and baking powder.

—Mrs. Ebdon.

Lafayette Cakes

Six ounces butter, 6 ozs. icing sugar, 6 ozs. flour, 3 eggs, small teaspoon baking powder. Beat butter and sugar to a cream, beat in the eggs one by one, add flour and baking powder. Spread in shallow tins about $\frac{1}{2}$ -inch thick. Bake in a medium oven. Spread jam or jelly between layers; ice on the top, pink or white. Cut in diamonds or squares as desired.

—Mrs. Bernard.

Biscuits or Cookies

Half cup butter, $\frac{1}{2}$ cup sugar, 1 egg, a very little baking powder, flour. Cream butter and sugar together, add the egg and enough flour to make a nice dough. Roll out very thin and cut into biscuits. Bake in a moderate oven to a light brown. Add flavoring if liked.

—Mrs. Howe.

Ginger Cookies

One cup brown sugar, 1 cup molasses, 1 cup shortening, 1 tablespoon ginger, $\frac{1}{2}$ teaspoon salt, 2 level teaspoons soda. Boil until foamy, then add 2 eggs and flour enough to roll out nicely.

—Mrs. J. L. Duncan.



Oatmeal Crisps

Two eggs, 1 tablespoon butter, 1 cup sugar, $\frac{1}{2}$ teaspoonful vanilla, $\frac{1}{4}$ teaspoonful salt, 3 cups rolled oats, 2 teaspoons baking powder. Beat until light, eggs, butter, sugar, salt, vanilla. Stir in oatmeal. Drop teaspoonful on greased tins.

—Claudia M. Savory.

Corn Flake Macaroons

One tablespoon flour, 2 tablespoons melted butter, 1 egg, 1 cup brown sugar, 1 cup cocoanut, 1 cup corn flakes. Drop in teaspoonfuls in buttered tins. Bake in slow oven.

—Mrs. J. L. Duncan.

Date Cookies

One cup of fine oatmeal, 1-3 cup of butter, $1\frac{1}{4}$ cups of flour, 2 teaspoonfuls baking powder, 2 eggs, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of water or milk, a little salt. Method: Cream the butter and sugar together, add the eggs well beaten. Mix flour and oatmeal, baking powder and salt, and mix in water or milk. Roll out thinly and cut with biscuit cutter. Spread filling on one half, dampen edges and put on top half. Bake in moderate oven about 15 minutes or until done.

Filling: Two cups of dates, stoned and cut in pieces; $\frac{1}{2}$ cup of sugar, 1 cup of water, and a little lemon flavoring, if liked. Boil to a pulp.

—Mrs. W. J. Tucker.

Date Cakes

Two cups oatmeal, 2 cups flour, 1 cup brown sugar, 1 cup butter, $\frac{3}{4}$ cup lard, $\frac{1}{2}$ cup milk or a little more, 2 teaspoons baking powder.

Dressing: 1 lb. dates, $\frac{1}{2}$ cup brown sugar, 1 cup water. Cook 15 minutes.

—Mrs. E. Aull.



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Ginger Snaps

One cup butter and lard, 1 cup brown sugar, 1 cup molasses. Boil all together for a few minutes. Add 1 teaspoon soda dissolved in 2 tablespoons vinegar; let foam, add to other ingredients. Add flour to roll and spices, 1 teaspoon ginger, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon allspice. If convenient leave dough for few hours before rolling out, and less flour will be needed for rolling.

—Claudia M. Savary.

Sand Cakes

Mash 1 lb. butter and stir to a cream, add $\frac{1}{2}$ lb. white sugar, 2 eggs, $\frac{1}{2}$ lb. flour. Roll out thin and cut into small round cakes. Wash over with beaten yolk of an egg, sprinkle with sugar and cinnamon, and an almond or walnut on top.

—Mrs. E. Aull.

Nut Square

Beat 2 eggs with 1 cup of brown sugar; add a pinch of salt and soda and 2 small cups of hickory, or any other broken nut meat. Bake in deep square pan.

—Mrs. A. E. Stone.

Cookies

One cup brown sugar, 1 cup butter, cream together; 3 eggs, 2 teaspoons cream of tartar, 1 teaspoon soda with enough flour to roll.

—Mrs. Leggett.

Cocoanut Puffs

Whites of 3 eggs, 1 cup sugar; beat eggs lightly, add sugar gradually and cook in double boiler until some adheres to side. Remove from fire and add 1 tablespoon corn starch, 1 teaspoon vanilla, and $\frac{1}{2}$ pound cocoanut. Drop on buttered paper and bake 45 minutes in moderate oven.

—Mrs. J. J. Anderson.

Date and Almond Drops

One pound dates, stoned and cut up; $\frac{1}{4}$ lb. almonds blanched and cut in half; 1 cup granulated sugar, 2 eggs, whites beaten stiffly; pinch of salt. Bake in moderate oven 10 or 15 minutes.

—Mrs. J. G. Gemmill.

Treacle Scone

Two breakfast cups flour, 1 teaspoon baking soda, 1 teaspoon ginger, 2 tablespoons sugar, 6 or 8 teaspoons treacle (molasses), 1 tablespoon oatmeal. Mix with milk, buttermilk if possible (not too stiff), and bake in a tin with sides.

—Mrs. W. H. Sellar.

Cocoanut Kisses

Beat the whites of 2 eggs stiff, add a scant cup of white sugar and a level teaspoon of corn starch. Cook over fire until it commences to crust on top, stirring frequently. Take off, add 1 teaspoon vanilla and cocoanut to make stiff. Drop on buttered pans. Bake.

—Mrs. W. B. Gover.

Russian Rocks

One and a half cups brown sugar, 1 cup butter, 3 eggs, $1\frac{1}{2}$ cups raisins, $1\frac{1}{2}$ cups chopped walnuts, $1\frac{1}{2}$ tablespoons hot water, 1 teaspoon soda dissolved in the hot water. Add enough flour to make batter very stiff. One teaspoon cinnamon, $\frac{1}{2}$ teaspoon salt. Drop on greased tins with spoon.

—Mrs. W. B. Gover.

Rocks

One cup brown sugar, 1 cup rolled oats, 1 cup flour, $\frac{1}{2}$ cup melted butter, 1 egg, $\frac{1}{2}$ teaspoon nutmeg, pinch of salt, $\frac{1}{2}$ cup chopped walnuts, $\frac{1}{2}$ cup raisins, 1 cup dates, 1 level teaspoon soda, 3 tablespoons sour milk.

—Mrs. A. Johnston.

Ragged Robins

Whites of 2 eggs, beaten dry; $\frac{1}{2}$ cup white sugar, 1 teaspoon vanilla, $\frac{1}{2}$ lb. dates (cut), 1 cup shelled walnuts (cut), $1\frac{1}{2}$ cups corn flakes, pinch of salt. Bake in a slow oven until dry. Mix the corn flakes, sugar, dates and nuts together, then the beaten whites, vanilla and salt. Then shape into small cakes with the hands or spoon.

—Mrs. Beal.

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DATE and NUT BREADS

Nutbread

One egg, 1 cup milk, $\frac{3}{4}$ cup brown sugar, $\frac{1}{2}$ teaspoon salt, 2 cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ cup walnuts, $\frac{1}{2}$ cup raisins. Let stand 20 minutes in warm place. Bake one hour.

—Mrs. J. L. Duncan.

Nut and Date Bread

Half cup sugar, 2 cups flour, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, 1 cup walnuts (broken), $\frac{1}{2}$ package dates, spices to taste, 1 cup milk. Method: Mix dry ingredients, then add milk and egg. Place in warm place to rise for half an hour. Bake in very slow oven one hour.

—Mrs. S. Parsons.

Date Loaf

One pound chopped dates. Sprinkle over 1 teaspoon soda, add 1 cup boiling water. Let stand while preparing flour. Three cups brown sugar, piece of butter the size of an egg. Cream together; add 1 egg, $1\frac{1}{2}$ cups flour, $\frac{3}{4}$ cup nut meat. Mix well and bake one hour.

—Mrs. H. J. Proctor.

Date Bread

One pound chopped dates, 2 cups sour milk, 1 cup brown sugar, 3 cups Graham flour, 1 teaspoon soda. Bake one hour.

—Mrs. J. J. Anderson.

Graham Date Bread

One tablespoon butter, 1 egg, 1 cup brown sugar, pinch of salt, 1 cup sour milk, 1 teaspoon soda in milk, 2 cups Graham flour, $\frac{1}{2}$ cup white flour, 1 cup chopped dates. Bake $\frac{3}{4}$ hour in coffee tins in slow oven.

—Mrs. Perry.

Date Bread

One cup dates (chopped), 1 teaspoon baking soda, $\frac{3}{4}$ cup boiling water, 1 tablespoon butter, $\frac{3}{4}$ cup white sugar, 1 egg, 1 teaspoon vanilla, pinch of salt, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup chopped nuts. Sprinkle soda over the dates and boiling water and let cool. Cream butter and sugar, add egg, then date mixture and other ingredients. Bake for an hour in a moderate oven.

—Mrs. Albert Maguire.

Grape Nut Bread

Allow one cup of grape nuts to soak for a few minutes in 2 cups of sweet milk. Add $\frac{1}{2}$ cup of granulated sugar, 1 egg well beaten, pinch of salt, 3 small cups of white flour and 2 teaspoonfuls of baking powder. Mix well and put in greased bread pan. Allow to stand in warm place for one hour, then bake in a moderate oven for 45 minutes. Dates or raisins may be added if desired.

—Mrs. de Forest.

Graham Loaf

Cream together butter the size of an egg and $\frac{1}{2}$ cup of brown sugar and 1 egg. Add 1 cup of sour milk, 1 teaspoonful of soda, 1 cup of dates or raisins, pinch of salt, 1 cup of Graham or whole wheat flour, and 1 cup of white flour. Bake slowly one hour in a 3-lb. lard pail with cover on.

—Mrs. de Forest.

Date Loaf

Three-quarter pound dates, stoned and cut up small; cover with 1 cup boiling water. Do this first and let it stand. One tablespoon butter, $\frac{1}{2}$ cup sugar (scant), 1 egg, pinch of salt, $\frac{1}{2}$ teaspoon soda dissolved in a little water, 2 cups flour. Beat butter and sugar to a cream, add the egg, dates and water, and the other ingredients. Bake in a long tin about one hour in a slow oven.

—Mrs. Bernard.

Nut Bread

Three cups white flour, 1 cup Graham flour, $\frac{3}{4}$ cup of sugar, 3 heaping teaspoons baking powder, 1 teaspoon salt, 1 cup chopped walnuts, 1 egg, 1 cup sweet milk. Mix dry ingredients in bowl, then add beaten egg and milk. If not moist enough, add more milk. Let rise 20 minutes in warm place. Bake one hour in slow oven.

—Mrs. E. J. Fream.

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Nut Bread

One cup chopped dates, 1 cup brown sugar, $\frac{1}{2}$ cup chopped nuts (walnuts), 1 teaspoon baking powder, 3 cupfuls of flour, 2 cupfuls of sour cream.

—Mrs. A. McKillop.

Doughnuts

One cup brown sugar, 1 cup sour milk, 1 teaspoon soda, 5 tablespoons melted butter and lard, $\frac{3}{4}$ teaspoon salt, flour enough to roll easily. Fry in deep fat. Flavor with nutmeg.

—Mrs. S. R. Hall.

Boston Brown Bread

One cup rye meal, 1 cup corn meal, 1 cup Graham flour, 2 cups sour milk, $\frac{3}{4}$ teaspoon soda, 1 teaspoon salt, $\frac{3}{4}$ cup molasses or $\frac{1}{2}$ cup molasses and $\frac{1}{2}$ cup sugar. Steam $3\frac{1}{2}$ hours in tightly covered dish, and keep water constantly boiling.

—Mrs. S. R. Hall.

Nut Loaf

Two tablespoons sugar, 1 egg, $\frac{3}{4}$ cup milk, 1 teaspoon melted butter, $1\frac{1}{2}$ cups bread flour, 2 teaspoons baking powder, 2 ozs. chopped walnuts. Let rise 20 minutes. Bake $\frac{1}{2}$ hour in moderate oven.

—Mrs. W. Hubert Thompson.

Graham Bread

Two cups Graham flour, 1 cup milk, $\frac{1}{2}$ cup molasses, 1 teaspoon soda, 1 saltspoon salt. Beat soda and molasses, add milk and salt, then the flour. Pour into a tin, cover, and steam in boiling water for three hours. Take the cover off and bake 10 minutes in oven.

—K. Hooley, Shanghai.

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Date Loaf

One pound dates, cut up; 1 teaspoon soda sprinkled on them, 1 cup boiling water over all. Stir and let cool. One tablespoon butter, $\frac{3}{4}$ cup sugar (cream together), yolk of 1 egg (salt and vanilla, add dates, $1\frac{3}{4}$ cups flour, $\frac{1}{2}$ cup chopped walnuts, beaten white of egg. Bake in moderate oven.

—Mrs. A. Johnston.

An Easily Made Nut Loaf

Two cups flour, $\frac{1}{2}$ cup of chopped walnuts, 2 heaping tablespoons sugar, pinch salt, 1 tablespoon of melted butter, 2 teaspoons of baking powder, $1\frac{1}{2}$ cups sweet milk. Mix well together and put in bread tin. Let stand in a warm place one hour and bake one hour. Very good.

—Mrs. P. Boise.

Date Loaf

One pound finely-chopped dates, 1 teaspoon soda sprinkled over dates, 1 cup boiling water poured over this. Let the above cool, and add 1 cup brown sugar, 1 egg, 1 tablespoon butter, 1 teaspoon vanilla, $1\frac{1}{2}$ cups white flour. Half fill baking powder cans, and bake slowly one hour.

—Mrs. R. E. Wilson.

Potato Caramel Cake

Two-thirds cup of butter, 2 cups sugar, 2 cups flour, 1 cup mashed potato (cold or hot), $\frac{1}{2}$ cup sweet milk, 4 eggs, 2 teaspoons of baking powder, 1 cup grated chocolate, 1 cup chopped walnuts, 1 teaspoon (small) cloves, cinnamon and nutmeg. Cream butter, sugar and yolks of eggs. Add milk, potatoes, spices and chocolate. Sift baking powder into flour and beat whites of eggs to a froth. Stir in sifted flour and easily beat in whites of eggs. Nuts are added just before putting cake in pan. Ice to suit. Bake slowly one hour.

—Mrs. A. Johnston.

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Drop Scones

Two teacups flour, 1 teaspoon cream of tartar, 1 teaspoon baking soda, 2 tablespoons sugar (white), 2 eggs, a little sweet milk. Mix dry ingredients well together in a bowl, add the yolks of eggs well beaten, and enough milk to make a nice batter. Stir in the whites of eggs (previously well beaten) lightly. Drop in spoonful on a greased griddle. Fry lightly and turn.

—K. Hooley, Shanghai.

Date Loaf

Pit and chop 1 cup of dates. Let dates stand in enough hot water to cover them, in which is dissolved 1 teaspoon soda. Add in order, 1 cup sugar, 2 eggs, $\frac{1}{4}$ cup butter, $1\frac{1}{2}$ cups flour, pinch salt, and bake in a slow oven one hour.

—Mrs. P. H. Scott.

Raisin Brown Bread

Three cups whole wheat flour, 1 cup white flour, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, $2\frac{1}{2}$ cups sour milk, 3 teaspoons soda, 1 teaspoon salt, 2 tablespoons shortening, melted. Beat well and add 1 cup raisins. Put into buttered tins, filling about half full. Steam $1\frac{1}{2}$ hours.

—Mrs. Goodland.

CANDY

Divinity Fudge

Two cups granulated sugar, $\frac{1}{2}$ cup of corn syrup, $\frac{1}{2}$ cup of sugar, whites of 2 eggs, vanilla, nuts or dates as desired. Boil the sugar, water and syrup together until the mixture, when tasted, forms a firm ball in water; then pour over the well-beaten whites of the eggs and stir. Add vanilla and nuts.

Maple Fudge

One cup white sugar, 1 cup brown sugar, $\frac{1}{2}$ cup milk. Bring to boiling point, stirring all the time. Then add $\frac{1}{2}$ cup syrup, 1 tablespoon butter, 1 teaspoon vanilla. Boil until it forms a soft ball in cold water. Add walnuts when taken from stove. Beat until it creams.

—Mrs. J. L. Duncan.

Smith College Fudge

One cup brown sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup cream, 1 cup white sugar, $\frac{3}{4}$ cup molasses, 2 squares chocolate, $\frac{1}{2}$ teaspoon vanilla. Mix butter, sugar, cream, molasses and chocolate, and cook until mixture forms a heavy thread. Take from the fire, add vanilla and nuts; stir constantly until the mass thickens. Pour in buttered pan.

—Marion Tolson.

Divinity Fudge

Two and two-third cups white sugar, 2-3 cup "Lily White" corn syrup, 2-3 cups hot water. Cook until it gets hard in water. Beat two whites of eggs in dish, real stiff, add taffy and beat until it thickens, adding nuts and vanilla. Dip out in teaspoonfuls on waxed paper.

—Marion Tolson.

Candy-Coated Apples

Boil together 2 cups brown sugar, 1 tablespoon vinegar, 1 cup hot water and half the size of an egg of butter, until brittle when tried in cold water. Have ready medium-sized apples with sucker sticks pushed in at stem ends, and twist around in the hot candy until coated. Then put to cool on buttered plate. Above will make six if done quickly.

—Mrs. Tees.

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Maple Creams

Three cups brown sugar, $\frac{1}{2}$ cup milk, small piece of butter. Cook until mixture forms a heavy thread, add vanilla and chopped walnuts. Beat and put in buttered pan.

—Marion Tolson.

Divinity Fudge

Two cups white sugar, $\frac{1}{2}$ cup corn syrup, $\frac{1}{2}$ cup water. Let boil until it strings, add 1 cup chopped nuts and the beaten white of 1 egg. Beat until white. Pour in buttered pan and mark in squares.

—Mrs. Geo. Nickle.

Everton Taffy

Six pounds brown sugar, 2 pints cold water. Put in pan and boil briskly for 20 minutes; then add 1 lb. butter and let it boil for 10 minutes longer, or until brittle. Pour on platter, and when cold mark on top in squares, and when cold break in pieces.

—F. Busselle.

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Melt 1 cup of white sugar. When melted to a syrup add 1 cup of hot milk and 2 cups more of sugar. Boil until it forms a soft ball when dropped in cold water. Beat until creamy. Add nuts or flavoring to suit the taste.
—Mrs. P. H. Scott.

Molasses Candy

One cup granulated sugar, 2 cups New Orleans molasses, 1-in. cube butter, 1 tablespoon vinegar. Boil all together, stirring constantly. When it strings remove from fire, stir in 1 teaspoonful of bicarbonate soda. Pull when cool. Cut in pieces.
—Mrs. G. A. Davidson.

WINES, Etc.

Dandelion Wine

Two quarts of blossoms, 4 quarts of boiling water, 2 lemons sliced, 2 oranges sliced. Pour boiling water over this, then cool, strain and add 3 lbs. of granulated sugar. Let ferment, strain and bottle.

—Mrs. A. I. Boutcher.

Ginger Wine

One ounce tartaric acid, $\frac{1}{2}$ oz. extract of ginger, $\frac{1}{4}$ oz. tincture of cayenne pepper, 1 oz. of burnt sugar. Get these four articles from the druggist. Three lemons sliced, $3\frac{1}{2}$ lbs. of white sugar. Pour over all 6 quarts of boiling water. Let stand 24 hours, strain and bottle. Ready for use at any time. If too strong, add water.

—Mrs. H. H. Langston.

Lemon Juice (to Drink)

Three quarts boiling water, 2 lemons cut into thin slices, 1 tablespoon cream of tartar, 1 good tablespoon tartaric acid, sugar to taste. Pour boiling water over the ingredients and let stand in cool place. When cold, strain out the lemons.

—F. S.

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MARMALADES and JELLIES

Pear Marmalade

Eight pounds of pears (hard ones), sliced thin or diced; 4 good-sized lemons, sliced thin or diced; 1 lb. candied ginger chopped fine; mix together and add 4 lbs. granulated sugar. Boil $1\frac{1}{2}$ to 2 hours until a rich brown. Bottle hot.

—Mrs. F. J. Butler.

Crab Apple Jelly

Use dark red crab apples cut in quarters, and take core and stems out. Put on in cold water to boil. Boil until well pulped. Stir to prevent burning. Put in bags to drain. Use porcelain dish. In the morning take liquid and measure. For each cup of juice use a cup of sugar. Boil juice 20 minutes. Add 1 lemon cut in quarters to juice to clarify. Heat sugar in oven. After juice has boiled 20 minutes remove lemon and add sugar. Boil until it jells, from 5 to 10 minutes. Put in glasses and seal.

Pulp may be used for Apple Butter.—To each quart of pulp add $1\frac{1}{2}$ lbs. of sugar. Boil very slowly for one hour, stirring often. Store in glasses sealed with parowax.

Grape Jam

Wash grapes and squeeze pulp from skin, putting each in separate kettle. Put enough water on skins to cook until fairly soft; boil pulp slowly until soft, and put through colander to remove seeds. Then cook skins and pulp together with sugar, using three-quarters of amount of sugar to total of skins and pulp. When the mixture thickens on a cold dish, it is ready to bottle.

—Mrs. R. C. Marshall.

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Cranberry Conserve

One quart cranberries, 2 cups sugar, 1 cup water, $\frac{1}{2}$ cup chopped raisins, juice and pulp of 2 oranges, grated rind of 1 orange, 1 cup blanched almonds. Wash cranberries, add water, raisins, juice, pulp and rind of oranges. Cook until cranberries are soft. Add sugar, then nuts.

—Miss H. Park.

Peach and Orange Marmalade

Peel 24 peaches and slice thinly. Peel 4 oranges, cut skins into thin strips and the oranges into small pieces. Put all together and add $3\frac{1}{2}$ lbs. sugar. Let stand overnight and then cook slowly for about 2 hours.

—Mrs. L. A. Maxwell.

Amber Marmalade

One orange, 1 lemon, 1 grape fruit. Shave the fruit very thin, measure, add 3 times the quantity of water. Let stand overnight in earthen dish. Next morning boil for 10 minutes and let stand another night. Then add sugar pint for pint and boil until it jellies.

—Mrs. J. L. Duncan.

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SANDWICHES

Ginger and Cheese

Half cup chopped preserved ginger, $\frac{1}{2}$ cup cream cheese, 4 tablespoons of cream. Chop ginger very fine and add cream to make smooth. Work in cheese, and use with brown bread.

Nut and Celery

Half cup of chopped walnuts or hickory nuts, $\frac{1}{2}$ cup minced celery, salad dressing. Mix nuts and celery and make moist enough to spread with salad dressing.

Date and Nut

Half cup chopped dates, $\frac{1}{2}$ cup chopped blanched almonds, $\frac{1}{4}$ cup whipped cream, $\frac{1}{4}$ teaspoon of salt.

Fig and Nut

Half cup chopped figs, $\frac{1}{2}$ cup chopped nuts, lemon juice. Mix figs and nuts and add lemon juice to make moist. Use with brown bread.

—Mrs. F. N. Ashley.

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SCALLOPED MEAT

- | | |
|--------------------------|--------------------------|
| 1 cup bread crumbs | 1 beaten egg |
| 2 cups cold chopped meat | Butter |
| 1 cup milk | Salt and pepper to taste |

Fill a butter baking dish with alternate layers of chopped cold cooked meat and bread crumbs, seasoning well with salt, pepper and dots of butter. Continue until dish is filled, having the last layer of crumbs. Moisten with a mixture of milk and beaten egg. Bake one-half hour.

OYSTER STUFFING

- | | |
|---------------------------------|-------------------------------|
| 3 cups bread crumbs | $\frac{1}{4}$ teaspoon pepper |
| $\frac{1}{4}$ cup melted butter | 1 pint oysters |
| $\frac{1}{2}$ teaspoon salt | |

Mix ingredients in order given, add oysters cleaned and drained of their liquor. If liked, a little lemon juice may be added.

DREAM TOAST

- | | | |
|----------------|---------|---------------------------------|
| 4 slices bread | Hot fat | $\frac{1}{4}$ cup grated cheese |
|----------------|---------|---------------------------------|

Cut four slices bread and spread with cheese. Press together like a sandwich. Fry to a golden brown in hot fat. Serve immediately.

OYSTER TOAST

- | | |
|-------------------------|---------------------------|
| 2 slices bread | $\frac{1}{2}$ cup oysters |
| Hot buttered toast | Salt and pepper to taste |
| $\frac{1}{2}$ pint milk | |

Toast the bread to a golden brown and butter it as for ordinary toast. Add $\frac{1}{2}$ cup oyster water to the oysters and cook until plump. To this add the milk and reheat. Pour over the hot buttered toast and serve at once.

Creamed salt codfish served on thin slices of toast makes a very palatable and dainty dish.

FOR MOCK MINCE PIES

- | | |
|---------------------------|--|
| 1 cup fresh bread crumbs | 1 cup Sultana raisins |
| 1 cup hot water | 1 cup chopped apples |
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup vinegar | 1 teaspoon powdered cloves |
| $1\frac{1}{2}$ cups sugar | 1 teaspoon powdered cinnamon |
| 1 cup currants | $\frac{1}{2}$ teaspoon powdered allspice |
| | $\frac{1}{2}$ teaspoon powdered ginger |

Mix all the ingredients together and keep in a covered jar. This mince meat is excellent for pies with upper and lower crusts.

BREAD SAUCE

- $\frac{1}{2}$ cup fresh bread crumbs
- 1 small onion
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon white pepper
- Dash red pepper
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ cup cream
- 2 cloves

Stick cloves into onion, then cook it in the milk for ten minutes; strain milk over the bread crumbs, add cream and seasonings, and simmer slowly for ten minutes; serve at once.

FIG PUDDING

- $2\frac{1}{2}$ cups bread crumbs
- $\frac{1}{2}$ cup chopped beef suet
- $\frac{1}{2}$ lb. finely chopped figs
- 1 cup milk
- 2 eggs
- $\frac{3}{4}$ cup sugar or syrup
- $\frac{1}{2}$ teaspoon salt

Work the suet with a wooden spoon until of a creamy consistency, then add the figs. Soak bread crumbs in milk, add well beaten eggs, sugar and salt. Combine mixtures, turn into a buttered mold. Steam three hours. Serve with molasses sauce which is made by boiling two cups molasses and two tablespoons butter for three minutes. Remove from fire, add two tablespoons lemon juice. Serve hot.

BREAD TART—For Special Occasions

- 1 cup fresh bread crumbs
- 1 cup sugar
- 1 cup chopped nut meats
- $1\frac{1}{2}$ teaspoons baking powder
- 5 eggs
- 2 tablespoons grape juice
- 1 lemon

- 1 egg **FILLING**
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ lemon
- $\frac{1}{2}$ cup chopped walnut meats

Soak bread crumbs with grape juice and strained juice of lemon. Beat yolks and sugar together until light, then add nuts, baking powder, bread crumbs and beaten whites of eggs.

Divide into two buttered and floured layer tins and bake in moderate oven twenty minutes.

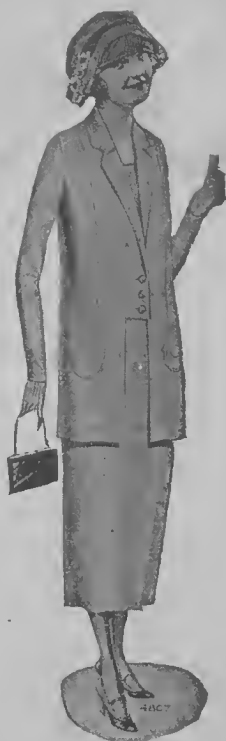
Put together with filling.

Beat up egg, add sugar, lemon juice and walnuts.

This tart may be covered with frosting if liked.

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